

## DINNER

### FERMENTED SWEDE

LOCAL EWE'S MILK CHEESE, THREE-CORNERED GARLIC,  
HAZELNUT

### WYE VALLEY ASPARAGUS

COOKED OVER EMBERS OF PINE, HEDGEROW PICKINGS,  
HOGWEED, TINTERN MEAD SAUCE

### HAND DIVED ORKNEY SCALLOP

HERITAGE CARROTS, ALEXANDER, ROAST CHICKEN SKIN,  
ROCK SAMPHIRE

### MUGWORT BEETS

OUR BLACK PUDDING, CARAMELISED SHALLOT,  
AROMATIC SEEDS & HERBS

### TRUFFLE BAKED PARSNIP

SALTED PLUM, BRASSICA, HEN OF THE WOODS MUSHROOM,  
WILTSHIRE BLACK TRUFFLE

### DAY BOAT TURBOT

SMOKED ROE, JERSEY ROYALS, ESTUARY VEGETABLES

### HUNTSHAM FARM MIDDLE WHITE SUCKLING PIG

YOUNG GARDEN CHARD, RADISHES, GARLIC PUREE, RAMSONS

### DANDELION, ROOTS, RYE

### WYE VALLEY RHUBARB

TOASTED BIRCH WOOD ICE CREAM, HAZELNUT, MEDLAR

SELECTION OF LOCAL, WELSH & BRITISH CHEESE

*£17 COURSE*

MENU - £110