

## VEGETARIAN DINNER MENU

### 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

### HERITAGE CARROTS

FERMENTED & PICKLED, ALEXANDER, ROCK SAMPHIRE

### MUGWORT BEETS

CARAMELISED SHALLOT, AROMATIC SEEDS & HERBS

### TRUFFLE BAKED PARSNIP

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

### KITCHEN GARDEN OCA DE PERU

PARSLEY ROOT, SALSIFY, CELANDINE

### CHARCOAL BAKED CELERIAC

YOUNG LEEK, 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**

WE ALSO OFFER A VEGETARIAN 3 COURSE AND 5  
COURSE MENU AT LUNCHTIMES