

CARROT & ALEXANDER

CELERY KOMBUCHA

FIESOLE ARTICHOKEs

OUR RICOTTA, MARIGOLD

FLAKED WHITE CRAB MEAT

MALLOW, KOHLRABI, CUCUMBER, FENNEL,

PINEAPPLE WEED

MUGWORT BEETS

OUR BLACK PUDDING, AROMATIC SEEDS & GARDEN HERBS,

CARAMELISED SHALLOT

HERITAGE RADISHES & TURNIPS

REDCURRANT ONIONS, WOODRUFF CULTURED CREAM

CORNISH DAY BOAT TURBOT

SMOKED ROE, JERSEY ROYALS, ESTUARY GREENS

HUNTSHAM FARM MIDDLE WHITE SUCKLING PIG

PINE NUT, OUR GARDEN LEEKS & BROAD BEANS, GIROLLE

MUSHROOMS

SWEET CICELY, DANDELION HONEY, ELDERFLOWER

HEREFORDSHIRE BLACK CHERRIES

MEADOWSWEET, CHERRY STONE ICE CREAM, HAZELNUT,

MILK CRISP

SELECTION OF LOCAL, WELSH & BRITISH CHEESE, HOGWEED

CHUTNEY & MEDLAR JELLY

*£17 COURSE*

MENU - £110