

VEGETARIAN

WYE VALLEY ASPARAGUS

MARITIME PINE, HOGWEED, HEDGEROW PICKINGS, TINTERN
MEAD SAUCE

SALT BAKED CELERIAC

SEAWEED & ESTUARY GREENS, FERMENTED SHITAKE

RADISHES COOKED OVER EMBERS OF BIRCH

WOODRUFF CULTURED CREAM, TURNIPS. HERB FLOWERS

JERSEY ROYALS

NETTLE SAUCE, BROCCOLI, NASTURTIUM

PARSNIP & BARLEY CROQUETTE

LEEKS, NEW GARLIC, CELERIAC, ST GEORGE MUSHROOMS

SWEET CICELY, DANDELION HONEY WITH PICKLED

ELDERFLOWER

WYE VALLEY RHUBARB

BIRCH ICE CREAM, HAZELNUT, MEDLAR

A SELECTION OF BRITISH CHEESES

£17 COURSE

MENU - £95

WITH WINE PARING - £170