

VEGETARIAN

ROAST JERUSALEM ARTICHOKE
FOREST FINDINGS, PINE, NUTS & SEEDS

YOUNG CARROT
FERMENTED CARROT, ALEXANDERS, SEA BEET

ROASTED CAULIFLOWER
PINE, BLACKENED ONIONS, CRISPY KALES, HEDGE BEDSTRAW

CROWN PRINCE PUMPKIN
PURPLE SPROUTING, BUTTERMILK,
THREE CORNERED GARLIC

PARSNIP & BARLEY
LEEK, SALT BAKED CELERIAC, BITTER LEAVES

BLACKBERRY, CHAMOMILE, MUGWORT

POACHED PEAR
BUTTERMILK, PINE, YOGHURT CRUMBLE

A SELECTION OF BRITISH CHEESES
£14 COURSE

MENU - £85
WITH WINE PAIRING - £145