

WYE VALLEY ASPARAGUS

MARITIME PINE, HOGWEED, HEDGEROW PICKINGS, TINTERN  
MEAD SAUCE

SEVERN & WYE SMOKED EEL

SEAWEED & ESTUARY GREENS, EXMOOR CAVIAR

RADISHES COOKED OVER EMBERS OF BIRCH

WOODRUFF CULTURED CREAM, TURNIPS, HERB FLOWERS

BRAISED MONKFISH

NETTLE SAUCE, BROCCOLI, NASTURTIUM

RYELAND LAMB

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 PAIRING - £170