

ROAST JERUSALEM ARTICHOKE

LOCAL GOATS CURD, FOREST FINDINGS, ROSEMARY,
NUTS & SEEDS

MEADOWSWEET CURED MACKEREL

APPLE, MEADOWSWEET PICKLE, CRISP LEAVES

CORNISH GREY MULLET

POTATO PUREE, PURPLE SPROUTING, BROWN SHRIMP,
THREE CORNERED GARLIC

HUNTSHAM FARM SUCKLING PIG

CARAMELISED CELERIAC, PEAR, LAMB'S SORREL

POACHED PEAR

BUTTERMILK, PINE, YOGHURT CRUMBLE

MENU - £55

WITH WINE PAIRING - £90

DESIGNED TO BE ENJOYED BY THE WHOLE TABLE