

SWEDE & THREE CORNERED GARLIC
LIGHTLY FERMENTED SWEDE & APPLE JUICE

NATURAL RETSINA, GEORGAS, ATTIKA, GREECE, 2019

JERUSALEM ARTICHOKE
LOCAL GOAT'S CURD, HEDGEROW FINDINGS, TROMPETTE
MUSHROOMS, NUTS & SEEDS

ORANGE PINOT GRIS, LITTLE BEE, DEVON, ENGLAND, 2022

ORKNEY SCALLOP
HERITAGE CARROT, ALEXANDERS, ROCK SAMPHIRE, ROAST
CHICKEN SKIN

ORANGE, ALBILLO, ULTERIOR NARANJA, SPAIN, 2022

SEAWEED CUSTARD
SEVERN & WYE SMOKED EEL, SEAWEED DRESSING, SHIITAKE
PICKLED KOHLRABI, EXMOOR CAVIAR

SI ORANGE ROSE, BINNER, ALSACE, FRANCE, MV

TRUFFLE BAKED PARSNIP
SALTED WHITE CURRANTS, BRASSICA, HEN OF THE WOOD,
MONMOUTHSHIRE BLACK TRUFFLE

THE THIEF, DELL VINEYARD, MONMOUTHSHIRE, WALES 2022

HALIBUT COOKED IN HAM FAT
OCA DE PERU, PARSLEY ROOT, MONMOUTHSHIRE HAM,
CELADINE

OLD VINE CARIGNAN, VILLALOBOS, COLCHAGUA, CHILE, 2014

HUNTSHAM FARM RYELAND HOGGET
YOUNG LEEK, TURNIP, HEDGEHOG MUSHROOMS, RAMSONS

DANDELION ROOT AND HONEY
RYE CRISP, BLACKENED HAZELNUT

LATE HARVEST TOKAJI, HUNGARY

FORCED YORKSHIRE RHUBARB
TOASTED BIRCH WOOD ICE CREAM, HAZELNUT, MEDLAR

SELECTION OF LOCAL, WELSH & BRITISH CHEESE,
HOGWEED CHUTNEY & BLACK WALNUT
£19 COURSE

WINE PAIRING - £105

TASTING MENU - £130

A discretionary service charge of 10% will be added to your bill.