

OUR VEGETARIAN MENU

FERMENTED SWEDE

LOCAL EWE'S MILK CHEESE, THREE CORNERED GARLIC,
HAZELNUT - LIGHTLY FERMENTED SWEDE & APPLE JUICE

WYE VALLEY ASPARAGUS COOKED OVER EMBERS

PINE

HOGWEED, HEDGEROW HERBS, LOCAL MEAD SAUCE

ROASTED HERITAGE CARROT

ALEXANDER, FERMENTED CARROT, ROCK SAMPHIRE

SHITAKE PICKLED TURNIP

SEAWEED DRESSING, PICKLED KOHLRABI, SCURVY GRASS

TRUFFLE BAKED PARSNIP

PRESERVED WHITE CURRANTS, HEN OF THE WOOD, BRASSICA,
MONMOUTHSHIRE TRUFFLE

LOCAL PURPLE SPROUTING

PARSLEY ROOT, BLACKENED ONIONS, FERMENTED WILD
GARLIC, BARLEY, CELADINE

CHARCOAL BAKED CELERIAC

YOUNG LEEKS, SHALLOT & GARLIC PUREE, GARDEN CHARD

DANDELION - ROOT & HONEY, RYE CRISP

FORCED WYE VALLEY RHUBARB

TOASTED BIRCH WOOD ICE CREAM, HAZELNUT, MEDLAR

MENU - £130