

## 9 COURSE MENU

### **SWEDE & THREE-CORNERED GARLIC**

LIGHTLY FERMENTED SWEDE JUICE

### **JERUSALEM ARTICHOKES**

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

### **ORKNEY SCALLOP**

RUSSET APPLE, TOKYO TURNIP, BITTERCRESS

### **SEAWEED CUSTARD**

SMOKED EEL, SHIITAKE PICKLED KOHLRABI, EXMOOR CAVIAR, SCURVY  
GRASS

### **TRUFFLE BAKED PARSNIP**

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

### **DAY BOAT BRILL**

SALSIFY, COCKLES, PINE & ALEXANDER

### **RYELAND HOGGET**

WILD VALLEY ASPARAGUS, KOHLRABI, SWEET GARLIC, RAMSONS

### **DANDELION ROOT**

WOODRUFF, PARSNIP

### **FORCED YORKSHIRE RHUBARB**

TOASTED BIRCH WOOD ICE CREAM, HAZELNUT, QUINCE,  
MUSCOVADO

### **SELECTION OF CHEESES FROM WALES & THE BORDERS**

GREEN TOMATO CHUTNEY & BLACK WALNUT  
£19 COURSE

### **TASTING MENU - £145**

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

NATURAL RETSINA, MESOGIA, GREECE, NV

BIO CHARDONNAY, ANCRE HILL, MONMOUTH, WALES, 2023

RAMI, COS, VITTORIA, ITALY, 2023

PINOT NOIR, DAVENPORT, SUSSEX, ENGLAND, 2023

XAREL-LO, VI NATURAL, VINS PETXINA, SPAIN 2019

ZWEIGELT, MUSTER, STEIRERLAND, AUSTRIA 2020

JURANCON, CLOS LAPEYRE, LA MAGENDIA DE LAPEYRE  
PYRENEES-ATLANTIQUES 2019

10 YEAR OLD JUSTINO'S, MALVASIA (SWEET) MADEIRA

£15.00 (75ML)

**WINE PAIRING - £105**