

THE WHITEBROOK

CARROT & ALEXANDER
LIGHTLY FERMENTED HERITAGE
CARROT JUICE

JERUSALEM ARTICHOKE
PUMPKIN SEED MISO, PINE,
WOOD SORREL

VIOLET POTATO
ASHMEAD KERNEL APPLE,
TOKYO TURNIP, NASTURTIUM

MUGWORT SMOKED BEETS
DAMSON UMEBOSHI, PINE BUDS,
AROMATIC SEEDS & HERBS

CHARRED COURGETTE
GOOSEBERRY, PATTYPAN,
PICKLED MAGNOLIA

HERITAGE TOMATOES
RAINBOW CHARD, LOVAGE,
BORLOTTI BEANS, GOATS CURD

CHARCOAL BAKED
CELERIAC
DAMSON, ANISE HYSSOP,
CAVALO NERO

SWEET CICELY ICE CREAM
PICKLED ELDERFLOWER,
DANDELION HONEY

LOCAL COMICE PEAR
MARITIME PINE, BUTTERMILK,
YOGHURT CRUMB

COS, RAMI
SICILY, ITALY
2023

ANCRE HILL, CHARDONNAY
MONMOUTHSHIRE, WALES
2023

NANDO, MALVAZIJA
GORISKA BRDA, SLOVENIJA
2022

COWBOYS DON'T HAVE CURLS
MOUNTAIN PEOPLE WINE
2023/24

ORGANISTRUM, MARTIN CODAX
RIAS BIAIXAS, SPAIN
2022

PATRICIUS, DRY FURMINT
TOKAJ, HUNGARY
2024

LATE HARVEST TOKAJI
TOKAJ, HUNGARY
2021

TASTING MENU - £145

WINE PAIRING - £105

7 COURSE AND 4 COURSE VEGETARIAN ALSO AVAILABLE

SELECTION OF CHEESES FROM
WALES & THE BORDERS
HOGWEED CHUTNEY
- £19

HENRIQUES & HENRIQUES
MALVASIA 10 YEARS OLD
MADEIRA
- £15 (75 ML)

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