

## 7 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

### **DAY BOAT BRILL**

SALSIFY, COCKLES, PINE & ALEXANDER

### **RYELAND HOGGET**

WILD VALLEY ASPARAGUS, KOHLRABI, SWEET GARLIC, RAMSONS

### **DANDELION ROOT**

WOODRUFF, PARSNIP SYRUP

### **FORCED YORKSHIRE RHUBARB**

TOASTED BIRCH WOOD ICE CREAM, HAZELNUT, QUINCE,  
MUSCOVADO

### **A SELECTION OF CHEESES FROM WALES AND JUST OVER THE BORDER**

GREEN TOMATO CHUTNEY, BLACK WALNUT & HOGWEED  
£19 COURSE

NATURAL RETSINA, MESOGIA, GREECE, NV

BIO CHARDONNAY, ANCRE HILL, MONMOUTH, WALES, 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 - £65**

**MENU - £95**