

4 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

RYELAND HOGGET

KITCHEN GARDEN LEEKS, KOHLRABI, SWEET GARLIC, RAMSONS

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

NATURAL RETSINA, MESOGIA, GREECE, NV

BIO CHARDONNAY, ANCRE HILL, MONMOUTH, WALES, 2023

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 - £45

MENU - £64