

STARTERS

WYE VALLEY ASPARAGUS COOKED OVER EMBERS
PINE

HOGWEED, HEDGEROW HERBS, LOCAL MEAD SAUCE

CHALKSTREAM TROUT

FERMENTED CUCUMBER, RAMSONS, GARDEN LEAVES &
FLOWERS

MAIN COURSES

DAY BOAT HAKE

ST AUSTELL BAY MUSSELS, FERMENTED WILD GARLIC, BARLEY,
PURPLE SPROUTING BROCCOLI

HUNTSHAM FARM RYELAND HOGGET

YOUNG LEEKS, TURNIP, HEN OF THE WOOD MUSHROOMS

DESSERTS

LOCAL PACKHAM PEAR

BUTTERMILK, MARITIME PINE, YOGHURT CRUMB, LACTOSE
FLAKES

FORCED WYE VALLEY RHUBARB

TOASTED BIRCH WOOD ICE CREAM, HAZELNUT, MEDLAR

SELECTION OF LOCAL, WELSH & BRITISH CHEESE, GREEN
TOMATO CHUTNEY, BLACK WALNUTS & MEDLAR JELLY

£17 COURSE

THREE COURSES - £56

WE ALSO HAVE A 3 COURSE VEGETARIAN MENU AVAILABLE