

SAMPLE LUNCH MENU

STARTERS

WYE VALLEY ASPARAGUS

COOKED OVER EMBERS OF PINE, HOGWEED, HEDGEROW
PICKINGS, LOCAL MEAD SAUCE

ELDERFLOWER CURED LOCH DUART SALMON

APPLE, ELDERFLOWER JELLY, WILD BORAGE, KITCHEN GARDEN
LEAVES & FLOWERS

MAIN COURSES

DAY BOAT PLAICE COOKED IN JACK BY THE HEDGE BUTTER

HOP SHOOTS, NETTLE, BROWN SHRIMP, NASTURTIUM

HUNTSHAM FARM RYELAND HOGGET

KITCHEN GARDEN RADISH & LOCAL TURNIPS, ELEPHANT
GARLIC

DESSERTS

MAGNOLIA-SOAKED SAVARIN

HEREFORDSHIRE STRAWBERRIES, FLOWER BLOSSOM CREME
FRAICHE

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