

FERMENTED SWEDE

LOCAL EWE'S MILK CHEESE, THREE CORNERED GARLIC,
HAZELNUT

WYE VALLEY ASPARAGUS COOKED OVER EMBERS

PINE

HOGWEED, HEDGEROW HERBS, LOCAL MEAD SAUCE

CHALKSTREAM TROUT

FERMENTED CUCUMBER, RAMSONS, GARDEN LEAVES &
FLOWERS

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

DANDELION, ROOT & HONEY, RYE CRISP

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

MENU - £78

WINE PAIRING - £55

WE ALSO HAVE A 7 COURSE VEGETARIAN MENU
AVAILABLE