

## SAMPLE LUNCH MENU

### CARROT & ALEXANDER

LIGHTLY FERMENTED CARROT JUICE

### 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

### DAY BOAT PLAICE COOKED IN JACK BY THE HEDGE BUTTER

HOP SHOOTS, NETTLE, BROWN SHRIMP, NASTURTIUM

### HUNTSHAM FARM MIDDLE WHITE SUCKLING PIG

KITCHEN GARDEN RADISH, JERSEY ROYALS, BLACKENED  
ONION, ELEPHANT GARLIC

### SWEET CICELY

DANDELION HONEY, PICKLED ELDERFLOWER, FRAGRANT  
FLOWERS

### HEREFORDSHIRE STRAWBERRIES

WOODLAND SORRELS, BUTTERMILK ICE, OATS, CARAMELISED  
ALMONDS

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

*£17 COURSE*

MENU - £78

WINE PAIRING - £55