

## SAMPLE DINNER MENU

### CARROT & ALEXANDER

LIGHTLY FERMENTED CARROT JUICE

### WYE VALLEY ASPARAGUS

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

### FLAKED WHITE CRAB MEAT

MALLOW, PRESERVED CUCUMBER, FENNEL, WILD BORAGE

### SEAWEED CUSTARD

SEVERN & WYE SMOKED EEL, SEAWEED DRESSING, KOHLRABI,  
EXMOOR CAVIAR, MONK'S BEARD

### BBQ RADISH

LOCAL TURNIPS, WOODRUFF CULTURED CREAM, KITCHEN  
GARDEN PRESERVES & AROMATIC FLOWERS

### DAY BOAT TURBOT

SMOKED ROE, JERSEY ROYALS, ARROWGRASS, ESTUARY  
GREENS

### HUNTSHAM FARM MIDDLE WHITE SUCKLING PIG

VIOLET ARTICHOKE, PINE NUT, HOP SHOOTS, BROAD BEANS

### 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 & MEDLAR JELLY

*£17 COURSE*

**MENU - £130**

**WINE PAIRING - £90**