

VEGETARIAN DINNER MENU

FERMENTED SWEDE

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

JERUSALEM ARTICHOKE

NEAL'S YARD GOATS CURD, FOREST FINDINGS, ROSEMARY,
NUTS & SEEDS

TRI COLOUR CARROTS

FERMENTED CARROT, ALEXANDER, ROCK SAMPHIRE

TRUFFLE BAKED PARSNIP

SALTED PLUM, BRASSICA, OYSTER MUSHROOMS,
MONMOUTHSHIRE WINTER BLACK TRUFFLE

CROWN PRINCE PUMPKIN

SALSIFY, PINE BUDS, SEA ASTER, HAZELNUT MISO

CHARCOAL BAKED CELERIAC

CARAMELISED CELERIAC, PEAR, LAMB'S SORREL

DANDELION & RYE

FORCED YORKSHIRE RHUBARB

BIRCH, HAZELNUT, MEDLAR

SELECTION OF LOCAL, WELSH & BRITISH CHEESES

GOOSEBERRY CHUTNEY, PICKLED BLACK WALNUT, CRACKERS
ADDITIONAL £17 COURSE

THIS IS A SAMPLE MENU AND IS SUBJECT TO CHANGE

*WE ALSO HAVE A 3 COURSE AND 5 COURSE VEGETARIAN
MENU AVAILABLE AT LUNCHTIMES (FRIDAY TO SUNDAY)*