

## **The Start**

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**Sour Dough Stout Bread, Olive Tapenade Bread**

Cultured Butters & Parfait

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**Orkney Island Scallop Ceviche**

Caviar, Meadow Sweet, Citrus

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**Jerusalem Artichoke**

Potato Purée, Leek Ash, Yarrow

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**\*Wild Salt Cornish Cod**

Razor Clams, Scottish Girolles, Wiltshire Truffle

(£12.00 Supplement)

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**Wild Mallard**

Foie Gras, Onion Miso, Fermented Blackberry, Sauce Grand Veneur

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**\*Baron Bigod**

Cracker Bread, Fermented Gooseberries, Wild Plum Chutney

(£7.50 Supplement)

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**Ice Cream Sandwich**

Semi-Fredo, Cep Powder, Birch Sap Wafer

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**Blackberry Vacherin**

Wood Sorrel, Crème diplomat

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## **The End**

£65 per person £110 including matching wines

£155 including prestige matching wines