



Marinated Olives **+4** | Spiced Nuts **+4**

Fillet of beef tartare, mushroom, local bread, egg yolk. **+4**

Wye Valley asparagus, brown butter hollandaise, crispy onions. V

Wild garlic + watercress soup, Welsh rarebit. VEO

Smoked eel + beetroot salad, bitter leaf, sour dough, soured cream.

Korean bbq chicken, fermented pak Choi, gochujang emulsion, sesame.

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Baked Cornish plaice, giant couscous, courgette, feta, fennel sauce.

Roast loin of lamb, burnt tomato, basil, goats curd, Pommes Anna, olive sauce.

7oz dry aged rump steak, Oyster mushroom, green peppercorn butter, crispy wild garlic potatoes. **+6**

Burnt tomato risotto, confit heritage tomato, basil pesto, wild rice. VE

Harissa aubergine steak, feta, olive oil emulsion, crispy wild garlic potatoes. V

Greens **+4** | Crispy wild garlic potatoes **+5**

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Toasted brown sugar tart, salted caramel ice cream.

Pimm's Cheesecake, strawberry, mint, orange, cucumber.

Coconut panna cotta, whipped dark chocolate, calamansi lime.

Baked peach cobbler, clotted cream ice cream. VEO

3 Artisan cheeses, pear preserve, granny smith apple, malt bread crisps. **+3**

**2 COURSE 38** | **3 COURSE 45**