

Gently Cooked Organic GREENS
JERSEY ROYAL & TONBURI *sauce*

Organic AUBERGINE
GREEN TOMATO & *frozen* St. Nectaire

COURGETTE
ALMOND MILK & WATERCRESS

Roast CELERIAC
wild GARLIC & *blonde* lentils

WILD GARLIC Pasta
PEAS & BROAD BEAN *ragoût*

Spring 'TACO'
white ASPARAGUS, *charred* ONION & RHUBARB

Hazelwood Grilled MAITAKE
BLACK OLIVE, ALMOND & CARROT

Wild FENNEL Granita
BLOOD ORANGE & SHEEP'S milk *yoghurt*

LOQUAT Sorbet
LOQUAT KERNEL *mousse*, POPCORN & AMARANTH

MENU - £225
WINE PAIRING - £175