



FIRE + WILD

22.06.19

FOREST

Roasted venison bone marrow butter - preserved wild garlic - toasted Flour Pot Bakery sourdough

FIELD

Rabbit + cider + leek bitterballen - sorrel mustard mayo - nasturtium flower + leaves - pickled carrot.

HEDGEROW

Nettle gnocchi - Twineham Grange crumb - nettle pesto - smoked creme fraiche - weeds + wild flowers

STREAM

Fire-cooked rainbow trout - charred wild herb salsa verde - pickled samphire - new potatoes - purée pea

ORCHARD

Hay-infused panna cotta - grilled cherries - charcoal chestnut crumb - elderflower creme - Scots pine honey