



GLUTEN FREE MENU

Choose from our *Chef's Seasonal Tasting Menu* **or** your choice of dishes from our *A La Carte Menu*

Chef's Seasonal Tasting menu

Simon's Seasonal Selection of dishes

£70 per person

Milk Bread & The Good Butter

Fresh Daily House made Milk Roll
with The Good Butter

Gurnard

Sashimi gurnard with tomato ponzu, yuzu sake and mirasol chilli pepper

The Jersey Jacket

Jersey Royal with creamy Tunworth mash, fermented blueberries and Inedit malt yeast crumb

Lamb Rump, Rumbledethump, Wild Garlic, Lembas Bread

Tender lamb rump with rumbledethump and wild garlic, elven way bread and crispy fermented cabbage

Rose, Rhubarb and Koji

Rose poached rhubarb, caramelised white chocolate and koji crème patisserie

Wine pairings available at £25 per person

Buttermilk Bread & The Good Butter

Fresh daily house made milk roll with 'The Good Butter' and beef bits **or** with wild garlic butter (V)

Wild Mushroom on Truffled Toast (V)

Lacto-fermented shitake mushroom parfait, lightly truffled and finished with chive

Broad Bean & Chartreuse (V)

British broad bean parfait with chartreuse and warm brioche bread

Cornish Squid

Cornish squid cured in lemon balm vinegar, with turnip and koji cream, caramelised kohlrabi and Buddha's hand oil

Wye Valley Asparagus, Duck Egg & Smoked Eel

Brined asparagus tips, cured duck egg yolk with smoked eel and a smoked eel cream

Parisian Gnocchi with Peas, Beans & Yorkshire Pecorino

Deep fried gnocchi with peas and broad beans cooked with wild garlic and a pea pod dashi broth

TO START

9	Egg, Chips & Ham	15
	Layers of guanciale and potato topped with cured yolks and bacon mayo with bacon burnt ends	
9	Gurnard	16
	Sashimi gurnard with tomato ponzu, yuzu sake and mirasol chilli pepper	
9	The Best Bit of the Chicken	14
	Crispy chicken oysters, with crispy chicken skin, fried kale and mitake	
14	Yorkshire Rhubarb, Lancashire Lovage (V)	10
	Crumbly Lancashire cheese and lovage custard with Yorkshire rhubarb	
15	Sticky Glazed Short Rib	15
	Sticky 20-year old aged mirin and soy, slow cooked beef short rib	
11	BBQ Hen of the WOODS (V)	12
	Glazed maitake mushroom with 20-year old aged mirin	
	The Jersey Jacket	12
	Jersey Royal with creamy Tunworth mash, fermented blueberries and Inedit malt yeas	

V - Vegetarian



IN THE MIDDLE

Marsala Glazed Chicken with Wye Valley Asparagus and Tarragon

Wild garlic, asparagus and tarragon chicken mousse with pearl barley koji, Blue Monday, marsala and kale

32

Halibut & Ox

Halibut fillet with rich, sticky ox cheek, diced smoked ox heart and tongue bound with bone marrow, finished with fume and Buddha's hand oil with sea vegetables

36

Lemon Sole & Caviar

Fumé cream sauce with keta and caviar, fennel and lovage

35

Lamb Rump, Rumbledethump, Wild Garlic, Lembas Bread

Tender lamb rump with rumbledethump and wild garlic, elven way bread and crispy fermented cabbage

38

Beef & Oyster

Porthilly Oyster & beef served both raw and cooked Rockefeller style with wild garlic tabasco and green tomato

60

Artichoke, Garlic, Parsley (V)

Roasted artichokes in a split lemon chervil cream

22

Celeriac Shawarma (V)

Salt baked celeriac with koji caramel, finished over coals served with seasonal pickles

36

SIDE DISHES

Deep Fried Pommes Anna (V)

Slow cooked layers of buttery garlic & rosemary potato fried until golden

12

Heritage Carrots (V)

Aromatic carrots with Aleppo, ricotta, and nasturtium

11

Sweet & Sour Vegetables (V)

A chilled salad selection of sweet and sour, preserved, fresh and fermented vegetables

10

Blacksticks Broccoli (V)

Tempura tenderstem broccoli, smooth & creamy Blacksticks cheese espuma, seasoned with celery salt, bee and broccoli pollen

11

TO FINISH

Soft Serve Ice-Cream (V)

Served with WOODIES Goodies, a selection of sweet treats from our sweet shop, our take on nostalgic classics

12

Rosemary, Pears & Sweet Cheese Ice-Cream (V)

White wine rosemary pears, tuille biscuit, demerara sugar & sweet cheese & vanilla pod ice-cream

12

Rose, Rhubarb & Koji Custard (V)

Rose poached rhubarb, caramelised white chocolate & koji crème patisserie

12

THE CHEESES

Cheese Boards - A selection of British and Continental Cheese served with in house made crackers and chutney

£18 Three, £30 Six or £45 Nine



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