

Stewed rabbit with lovage
Seaweed wafer, sea herbs and salsify
Pea, crab and calamint

Beetroots cooked over coals, fresh goat's curds,
chicken skin, pickled radishes, apple marigold

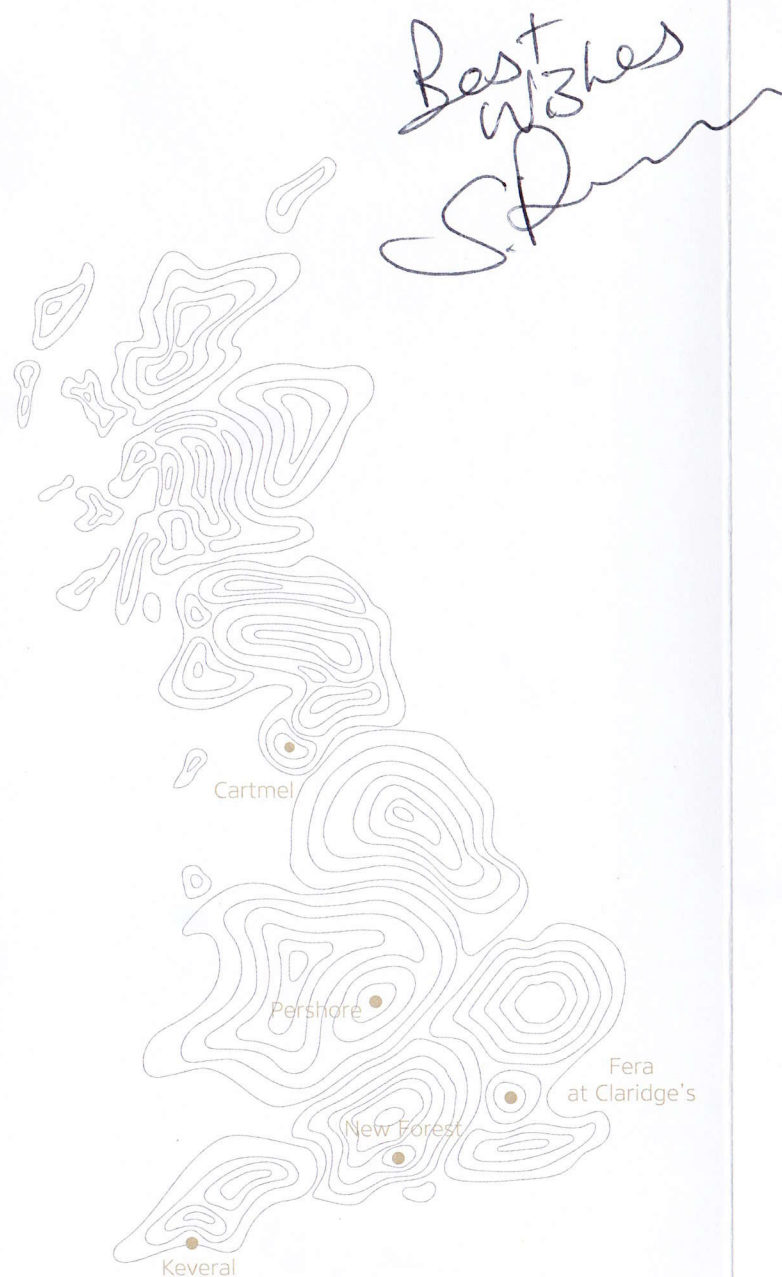
Halibut braised in pine oil, roasted asparagus,
creamed artichoke and king oyster mushrooms

Cornish lamb, salt-baked turnips, runner beans,
Jersey Royals, ramsons

Marinated strawberries with sorrel,
elderflower and buttermilk

Sweet cicely cake and sweet cheese
Muscovado dandelion creams
Hazelnut jelly

Robert Welch



Chablis 'Monopole', Clos de Bérú,
Burgundy 2011

Arbois 'Fleur de Savagnin',
Jura 2012

Côtes de Francs, Chateau Le Puy,
Bordeaux 2010

Cheverny 'Et Vie Danse', Domaine de Veilloux,
Loire Valley 2012

Wines to accompany, for those who have booked.

