



Late Summer
£120 per person

Bread cooked on the Planc
Halltu oen - Cured and air-dried Lamb leg
Menyn Halltu Oen - Cured and air-dried Lamb butter
Wild garlic preserved in its life cycle

OYSTER

Kilpaison Oyster purée, Pepper Dulse powder, Sea Purslane and Seaweed cracker

BEETROOT

Slow cooked Beetroot, preserved Hogweed seeds, Beetroot dressing and Sea Buckthorn sauce

KELP

Aged kelp broth, Siphon Weed emulsification, Oyster leaf and Scurvy grass

EGG IN THE WOODLAND

Slow cooked Duck egg yolk, preserved Chanterelles, Oxalis and Chanterelle sauce

LOBSTER AND THE SHORELINE

Lobster, Laver and Shoreline plants, Lobster roe and Lobster dressing

CRAB APPLE

Fermented crab Apple Ice

“MEAD SO SWEET”

Fresh Meadowsweet cheese curds and Goodwood Spring honey

YNYS GWALES

Gorse flower custard and Birch vinegar meringue

COCKLES

Chocolate cockle shells with Sea buckthorn gel