Gorse

7 Course Menu

Cultured Vegetable Tonic Cured Lamb Donut Trout Roe Tart

Pembrokeshire Oyster Horseradish, buttermilk and lovage

Bone Marrow Roasted kelp, Exmoor caviar, beef fat scones

Buttermilk Bread with Sea Lettuce Butter

Hake
Wild mushroom, leek and roasted bone sauce

Duck Leg sausage, turnips and seasonal greens

Malt
Brown butter ice cream and carrot

Lemon Thyme Madeleine Wormwood Jelly with Lemon Verbena Cannelé with 'Welsh Spices'