

Gorse

10 Course Menu

Cultured Vegetable Tonic
Cured Lamb Donut
Trout Roe Tart
Bara Brith, Baron Bigod and Welsh Truffle

Pembrokeshire Oyster
Horseradish, buttermilk and lovage

Scallop
Honey butter, chicken fat and grilled onion bearnaise

Bone Marrow
Roasted kelp, Exmoor caviar, beef fat scones

Buttermilk Bread with Sea Lettuce Butter

Cuttlefish
Caramelised onion and celeriac

Hake
Wild mushroom, leek and roasted bone sauce

Duck
Leg sausage, turnips and seasonal greens

Green Apple
Wild chamomile and spruce

Malt
Brown butter ice cream and carrot

Lemon Thyme Madeleine
Wormwood Jelly with Lemon Verbena
Cannelé with 'Welsh Spices'
Hazelnut and Cider Cake

£100