



WINTER 2024

Bara Planc - Bread cooked on the Planc

Halltu Oen - Cured and air-dried Lamb leg

Menyn Halltu Oen - Homemade cured and air-dried Lamb butter

Wild garlic preserved in its life cycle

KILPAISON OYSTER

Kilpaison Oyster Purée, Estuary Plants, Oyster Cracker

PUNCHNEP

Potato Puree, Celeriac and Celeriac Cream

CRAB BROTH

Velvet Swimmer Crab, St Brides Prawns, Sea Buckthorn Emulsification, Sea Radish and Scurvy Grass

EGG ON THE HEDGEROW

Slow cooked Duck egg yolk, Preserved Chanterelles, Three Cornered Leek and Chanterelle Sauce

MALLARD

Mallard, Damson Paste, Slow Cooked Mallard Legs, Hazelnuts, Preserved Hogweed Seeds and

Mallard Sauce

CRAB APPLE

Fermented Crab Apple Ice

“MEAD SO SWEET”

Fresh Meadowsweet Cheese Curds, Boulston honey

GORSEDD ARBETH – AR PERTH

Rosehip Custard, Crab Apple, Malt and Chocolate

COCKLES

Chocolate cockle shells with Sea Buckthorn gel