

# TWHP

Winter 2024 - Signature

Celery, kohlrabi & black garlic broth, koji oil

Chicken liver, cep biscuit, lemon thyme

Jerusalem artichoke, gooseberry, chive and hazelnut

*Additional glass of English sparkling wine £14*

Buttermilk & rye bread, cultured butter

Sweetheart cabbage, Lincolnshire poacher, burnt leek oil \*

Hand dived Orkney scallop, lovage and koji, celeriac & apple \*

Smoked haddock, confit egg yolk, mustard & herring roe \*

Beetroot, apple & cucumber granita

Slades farm duck, steamed dumpling, bone broth, tasty paste, blackberries & rose\*

Stilton, raising & riesling sorbet, oats

Fermented blackberries, rye bread miso cream, black treacle cake, pine ice cream \*

Apple orchard spirit canelé

\* Drinks Paired Courses

Please let a member of our team know if you have any food allergies