

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

TWHP

Winter 2024 - Signature - Pescatarian

Celery, kohlrabi & black garlic broth, koji oil

Chestnut parfait, 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

Shio koji cured celeriac, lacto celeriac sauce, dumpling, tasty paste, juniper broth

Stilton, raising & riesling sorbet, oats

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

Apple orchard spirit canelé

* Drinks Paired Courses

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TWHP

Winter 2024 - Signature - Vegetarian

Celery, kohlrabi & black garlic broth, koji oil

Chestnut parfait, 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 *

Cured tokyo turnip, lovage and koji, celeriac & apple *

Pink fir, mustard sauce, confit egg yolk, burnt shallot*

Beetroot, apple & cucumber granita

Shio koji cured celeriac, lacto celeriac sauce, dumpling, tasty paste, juniper broth

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