

NOMADIC.

FEAST OVER FIRE

Guests of Honour: Melanie & John MacLeod

Chef: Herbs & Wild aka Hannah Thomas

SHORE



Dashi, pickled samphire, sea purslane, seaweed sourdough

EARTH



Ember-baked heritage beetroot, candied walnuts, rose petals

ALLOTMENT



Chargrilled artichokes, dressed runner beans, butter bean puree, salsa verde
From our woodland: runner beans, mint

BLOOMS



Wild leaf/floral salad: common sorrel, yarrow, nasturtium, hemp dressing
From our woodland: common sorrel, yarrow, nasturtium/fennel

FOREST



Wild mushroom orzotto, black garlic, burnt onions, wood sorrel
From our woodland: thyme, wood sorrel, onion

FIELD



Blackberry & Elderberry Compote, Rye Crumble, almond yogurt
From our woodland: blackberries and elderberries

