

**Foraged ramsons**

Shrimp head, Norfolk chickpea

**Raw Clyde Estuary shrimp**

Fresh cheese curds + whey, black mustard leaf

**Octomore sourdough**

Whisky wash butter

**Fallachan cured meats**

house pickles

**Sprouted organic grains**

Parsnip miso, butter burr, Isle of Mull cheddar

**Ikejime Chalkstream trout**

Yorkshire rhubarb, spruce cured backfat, beetroot

**Scottish brill**

Wye Valley asparagus, squid, birch wine butter

**Noble fir jun**

Rhubarb root cream

**Preserved rosehip**

meringue, caramelised rapeseeds

**Dandeloin root**

Bare Bones Honduras fudge brownie

Menu £85 PP

Optional Drinks Pairing £50 (4 drinks)

Optional Non-alcoholic Pairing £27 (4 drinks)

Service charge not included



Fallachan