

Calluna

BY ADAM MADDOCK

Sea Bream, Toasted Nori, Pickled Cucumber

Mutton Doughnut, Pickled Bilberry

Black Sheep Sourdough, Burnt Onion & Beef Dripping Butter, Cultured Butter, Beef Tea

Fortunes, Swede, Pine, Spruce Tips

Crab, Kohlrabi, Fermented Turnip

Mulgrave Estate Venison, Smoked over Bell Heather, Black Apple, Celeriac,
Venison Faggot, Preserved Elderberry, Elderberry Balsamic

Baron Bigod, Yorkshire Tea Cake, Damson, Truffle
15 supplement, served before or after sweet courses

Fermented Cherry & MeadowSweet

Milk Chocolate, Brown Butter, Dandelion Coffee, Yoghurt

Pineapple Weed Caneles de Bordeaux

Pear & Juniper

125 per person

AT
SALTMORE

