

Forest Side x fernery
with Paul Leonard and Douglas Balish

Champagne Reception

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Aged Beef Fat Doughnut

Forest Side's own bresaola and preserved black truffle

Taramasalata Croustade

Wasabi, lemon and dill pollen

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Buckwheat and Rye Sourdough

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St Davids Lobster Custard

Lobster roll and dashi

Roasted Hand-Dived Scallop

Squash, cured pork jowl and a sauce made from Solway brown shrimp

Sweetbread with Cep and Truffle

Saddle of Cartmel Valley Deer

Salted quince, salsify and grilled garden leaves

Preserved Grove Fig Leaf

Olive oil, apple and marigold

Huila Chocolate Parfait

Sea buckthorn and our house-cultured sheep's yoghurt

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Almond and Passionfruit Tartlet

Mayan Red 70% Chocolate

£120

*Menu may be subject to change. No dietaries will be accommodated at this event.
Allergens: Please let us know in advance if you have any food allergies or intolerances.*