

FOUR HANDS DINNER  
**Michael Wignall x Douglas Balish**

WEDNESDAY 6TH NOVEMBER 6:30PM

*Celeriac chawamushi, lovage and chicken crumb - MW*

*Parfait tartlet, umeboshi - MW*

*Taramasalata, wasabi, dill pollen - DB*

*Croustade, prawn, koji and trout roe - DB*

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*Hybrid buckwheat sourdough - DB*

*Grove vegetables, Hafod, barbequed brassica sauce - DB*

*Native lobster, enriched lobster dashi with smoked pick roe, sea vegetables - MW*

*Turbot, oyster, lime and jalapeno - DB*

*Calves sweetbreads, autumn truffle, turnip, turnip butter, buckwheat - MW*

*Anjou squab, crosnes, Jerusalem artichoke, hazelnut dressing - MW*

*Apple, cheesecake, yoghurt, preserved verbena from the summer - MW*

*Meadowsweet, preserved Grove plums, tarragon - DB*

**£140 per person**