

THE ONE & ONLY

**Fritch**  
*of*  
**Bacon**  
FREEHOUSE INN

## FORAGING EVENING

An evening of foraged food and tales  
with Chris Lewis from Bello Wild

£85

Please note this is a sample menu and menus will vary.

Sea buck-thorn martini  
on arrival

Chilled forager's Dashi

Barbecued Norwegian king crab  
Poached in salted butter, carrot, ranch dressing, dressed sorrel

Alexander root  
Cooked in Wagu fat, lemon girolles in herb vinaigrette,  
wild garlic sauce

Roasted salt aged duck  
Damson, buttermilk, water-mint verdi

Wild strawberry jam pudding

Birch sap treacle tart  
Sour cherry and clotted cream ripple ice cream

Foraged tea infusion  
Cornish honey & artic thyme Madeleines