



THE
BLONDE
HEDGEHOG

ALDERNEY

Foraged & Fired: An Alderney Tasting Experience

snacks:

ox cheek | tri leek onion | potato

mackerel | fermented coffee bean ponzu

korean pork | pumpkin seed miso

scallop | bbq seaweed

lobster | bisque | foraged xo sauce

local bass | sea greens | citrus |

kiln farm beef | fondant potato | foraged vegetables | jus

local honey | yogurt | foraged herbs | oats

smares

An evening celebrating Alderney's wild larder through a six-course tasting menu inspired by the island's coastline and seasonal produce. Featuring foraged ingredients gathered locally and as many local ingredients as possible, the menu showcases thoughtful, refined cooking that reflects what the island offers in early spring. This is an intimate dining experience designed to highlight flavour, place, and the connection between land, sea, and plate.