

CHARCUTERIE

a selection of our house cured meats

BLACK PUDDING

pickled gooseberry

KURI SQUASH

chicken liver and elderberry

COD ROE

crackers, caviar and parsley

SMOKED EEL

potato, fermented garlic, flowers

RAW MACKEREL

redcurrant, nasturtium and rose

LOUËT-FEISSER OYSTER

beetroot, dill, buttermilk



BAKED CARROTS

dodderington, chrysanthemum and sea buckthorn

TURNIP AND CRAB

anise hyssop, sunflower seeds

HOLSTEIN FRIESIAN

barbecued celeriac, mustard and shallot

GRILLED SCALLOP

cauliflower, grape, truffle and fermented grains

TURBOT COOKED ON THE BONE

artichoke and mussel, salsify and roe

SLADESDOWN DUCK

blackcurrant and sweetcorn with beetroot-ragu and whey



GINGERBREAD

roots and pine

BLACKBERRIES

Ragstone, verbena and begonia

GARDEN APPLES AND PEARS

woodruff, birch sap and apple marigold

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