

CHARCUTERIE

a selection of our house cured meats

BLACK PUDDING

pickled gooseberry

CROWN PRINCE SQUASH

chorizo and egg yolk

ENGLISH MUFFIN

buttered lobster, pancetta

COD ROE

chicken, chervil, aged kaluga caviar

SMOKED EEL

potato, fermented garlic, flowers



PARIS MARKET CARROTS

doddington, chrysanthemum and sea buckthorn

RUBY RED DEVON AGED FOR 80 DAYS

celeriac, mustard and shallot

MONKFISH COOKED IN BROWN BUTTER

kuri squash and shrimp

marigold and nasturtium

HONEY ROAST SLADESDOWN DUCK

girolle, sweetcorn and beans

ragout and whey

liver and truffled honey



GARDEN APPLES AND GOOSEBERRY

woodruff, birch sap and marigold