

Provenance Menu

CHARCUTERIE

a selection of our house cured meats

BLACK PUDDING

pickled gooseberry

ALDERMAN PEAS

chorizo and cornflower

ENGLISH MUFFIN

buttered lobster, pancetta

COD ROE

chicken, chervil, aged kaluga caviar

SMOKED EEL

potato, fermented garlic, flowers



STORNOWAY LANGOUSTINE

preserved raspberry, kombu and radish

LOUËT-FEISSER OYSTER

white beetroot, dill, buttermilk

PARIS MARKET CARROTS

doddington, chrysanthemum and sea buckthorn

SWEETBELL TURNIP AND CRAB

anise hyssop and sunflower seeds

RUBY RED DEVON AGED FOR 80 DAYS

pablo beetroot, mustard and shallot

EAST COAST LOBSTER

tarleton tomatoes - fresh and fermented
smoked marrow and rosehip

TURBOT COOKED IN BROWN BUTTER

garden courgette, shrimp
marigold and nasturtium

CORNISH CHAROLLAIS LAMB

artichoke, girolle and anchovy
ragout, ramson and whey



ORMSKIRK GINGERBREAD

roots and pine

PEREGRINE PEACH

lemon verbena, begonia and ragstone

MERCHANT CHERRIES

muscovado, woodruff and oxalis

GLEN AMPLE RASPBERRY

yoghurt and anise

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