

Lunch

CHARCUTERIE

a selection of our house cured meats

BLACK PUDDING

pickled gooseberry

BARBECUED ASPARAGUS

chorizo and calamint

SMOKED EEL

potato, fermented garlic, flowers



PARIS MARKET CARROTS

doddington, chrysanthemum and sea buckthorn

RUBY RED DEVON AGED FOR 80 DAYS

pablo beetroot, mustard and shallot

SAINT-SEVER GUINEA HEN

morel, ramson and white asparagus
ragout and whey



ORMSKIRK GINGERBREAD

roots and pine

BANKS BLACKBERRIES

woodruff, muscovado and oxalis

Provenance

CHARCUTERIE

a selection of our house cured meats

BLACK PUDDING

pickled gooseberry

BARBECUED ASPARAGUS

chorizo and calamint

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

artichoke, pear, mussel and roe sauce

SAINT-SEVER GUINEA HEN

morel, ramson and white asparagus
ragout and whey
liver and truffled honey



ORMSKIRK GINGERBREAD

roots and pine

MALLING CENTENARY STRAWBERRIES

sweet cicely and cream cheese

BANKS BLACKBERRIES

muscovado, woodruff and oxalis

MEADOWSWEET YOGHURT

blueberry, hazelnut and pear