

## 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

fermented grains and truffle  
green tomato and asparagus

### 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