

CHARCUTERIE

a selection of our house cured meats

BLACK PUDDING

pickled gooseberry

ALDERMAN PEAS

chorizo, cornflowers

ENGLISH MUFFIN

buttered lobster, pancetta

COD ROE

chicken, chervil, aged kaluga caviar

SMOKED EEL

potato, fermented garlic, flowers



CORNISH RED MULLET

preserved plum, 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 and nasturtium

HONEY ROAST SLADESDOWN DUCK

girolle, sweetcorn and beans
ragout and whey
liver and truffled honey



ORMSKIRK GINGERBREAD

roots and pine

EVE'S DELIGHT STRAWBERRIES

sweet cicely and ragstone

MERCHANT CHERRIES

muscovado, woodruff and oxalis

HONEY AND BLACKCURRANT

sour cream and anise

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