

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



Provenance

AGED CORNISH BLUEFIN

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

celeriac, mustard and shallot

ISLE OF MULL SCALLOP

fermented grains and cauliflower
apple, truffle and vin jaune

MONKFISH COOKED IN BROWN BUTTER

kuri squash and brown shrimp
marigold and nasturtium

HONEY ROAST SLADESDOWN DUCK

beetroot, elderberry and forest mushrooms
ragout and whey
liver and truffled honey



ORMSKIRK GINGERBREAD

roots and pine

BANK'S BLACKBERRIES

lemon verbena, begonia and ragstone

GARDEN APPLES AND GOOSEBERRY

woodruff, birch sap and marigold

FERMENTED APRICOT

sour cream and buckwheat

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Lunch

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