

## 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

barbecued beetroot, mustard and shallot

## SAINT-SEVER GUINEA HEN

morel, ramson and white asparagus  
ragout and whey



## ORMSKIRK GINGERBREAD

roots and pine

## GARDEN APPLES & BLACKBERRY

woodruff, birch sap and oxalis

## 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



## MYLOR PRAWNS

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

## ISLE OF MULL SCALLOP

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

## OLDROYD YORKSHIRE RHUBARB

sweet cicely, milk and meringue

## GARDEN APPLES & BLACKBERRY

woodruff, birch sap and oxalis

## BLACKCURRANT

honey and buckwheat