

## CHARCUTERIE

a selection of our house cured meats

### BLACK PUDDING

pickled gooseberry

### LADY DI RUNNER BEANS

chorizo and cornflower

### 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

### EAST COAST LOBSTER

tarleton tomatoes - fresh and fermented  
smoked marrow and rosehip

### MONKFISH COOKED IN BROWN BUTTER

garden courgette, shrimp  
marigold and nasturtium

### HONEY ROAST SLADESDOWN DUCK

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



### ORMSKIRK GINGERBREAD

roots and pine

### PEREGRINE PEACH

lemon verbena, begonia and ragstone

### MERCHANT CHERRIES

muscovado, woodruff and oxalis

### GLEN AMPLE RASPBERRY

yoghurt and anise

## CHARCUTERIE

a selection of our house cured meats

## BLACK PUDDING

pickled gooseberry

## LADY DI RUNNER BEANS

chorizo and cornflower

## SMOKED EEL

potato, fermented garlic, flowers



## LUNCH

## PARIS MARKET CARROTS

doddington, chrysanthemum and sea buckthorn

## RUBY RED DEVON AGED FOR 80 DAYS

celeriac, mustard and shallot

## HONEY ROAST SLADESDOWN DUCK

girolle, sweetcorn and beans  
ragout and whey



## ORMSKIRK GINGERBREAD

roots and pine

## MERCHANT CHERRIES

muscovado, woodruff and oxalis