

CHARCUTERIE

a selection of our house cured meats

BLACK PUDDING

pickled gooseberry

CROWN PRINCE

lobster, chorizo and egg yolk

SEA BREAM

redcurrant, radish, nasturtium

COD ROE

chicken, chervil, caviar

SMOKED EEL

potato, fermented garlic, flowers

LOUËT-FEISSER OYSTER

white beetroot, dill, buttermilk



ROYAL OAK RAINBOW

doddington, chrysanthemum and sea buckthorn

SWEETBELL TURNIP AND CRAB

anise hyssop and sunflower seeds

SPOUTBANK ANGUS AGED FOR 80 DAYS

barbecued celeriac, mustard and shallot

ISLE OF MULL SCALLOP

fermented grains and cauliflower,
green tomato and truffle

GRILLED CORNISH MONKFISH

salsify, pear, mussel and roe sauce

HAY AGED BRITTANY PIGEON

kale, beetroot and elderberry,
ragout and whey,
liver and truffled honey



ORMSKIRK GINGERBREAD

roots and pine

TOMLINSONS RHUBARB

ragstone, blood orange and lemon verbena

GARDEN APPLES & GOOSEBERRY

woodruff, birch sap and marigold

YOGHURT ICE CREAM

fermented apricot and honey

CHARCUTERIE

a selection of our house cured meats

BLACK PUDDING

pickled gooseberry

SMOKED EEL

potato, fermented garlic, flowers



ROYAL OAK RAINBOW

doddington, chrysanthemum and sea buckthorn

SPOUTBANK ANGUS AGED FOR 80 DAYS

barbecued celeriac, mustard and shallot

HAY AGED BRITTANY PIGEON

kale, beetroot and elderberry,
ragout and whey



ORMSKIRK GINGERBREAD

roots and pine

GARDEN APPLES & GOOSEBERRY

woodruff, birch sap and marigold