

CHARCUTERIE

a selection of our house cured meats

BLACK PUDDING

pickled gooseberry

BARBECUED ASPARAGUS

chorizo, cured yolk

ENGLISH MUFFIN

buttered lobster, pancetta

COD ROE

chicken, chervil, aged kaluga caviar

SMOKED EEL

potato, fermented garlic, flowers



SEA BREAM

redcurrant, radish, nasturtium

LOUËT-FEISSER OYSTER

white beetroot, dill, buttermilk

ROYAL OAK RAINBOW

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

GRILLED CORNISH TURBOT

salsify, 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

TOMLINSONS RHUBARB

ragstone, blood orange and lemon verbena

GARDEN APPLES AND GOOSEBERRY

woodruff, birch sap and marigold

HONEY AND BLACKCURRANT

sour cream and anise

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