

CHARCUTERIE

a selection of our house cured meats

BLACK PUDDING

pickled gooseberry

LADY DI RUNNER BEANS

chorizo, cornflowers

ENGLISH MUFFIN

buttered lobster, pancetta

COD ROE

chicken, chervil, aged kaluga caviar

SMOKED EEL

potato, fermented garlic, flowers



PROVENANCE

CORNISH MACKEREL

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

EAST COAST LOBSTER

tarleton tomatoes - fresh and fermented
smoked marrow and rosehip

MONKFISH COOKED IN BROWN BUTTER

garden courgette, shrimp and nasturtium sauce

CHAROLLAIS LAMB

celeriac, forest mushrooms and anchovy,
ragout, curds and ramson
liver and truffled honey



ORMSKIRK GINGERBREAD

roots and pine

BLACK HAMBURG GRAPE

lemon verbena, quince and ragstone

BANKS BLACKBERRIES

muscovado, woodruff and oxalis

HONEY AND BLACKCURRANT

sour cream and anise

LUNCH

CHARCUTERIE

a selection of our house cured meats

BLACK PUDDING

pickled gooseberry

LADY DI RUNNER BEANS

chorizo, cornflowers

SMOKED EEL

potato, fermented garlic, flowers



PARIS MARKET CARROTS

doddington, chrysanthemum and sea buckthorn

RUBY RED DEVON AGED FOR 80 DAYS

pablo beetroot, mustard and shallot

CHAROLLAIS LAMB

celeriac, forest mushrooms and anchovy,
ragout, curds and ramson



ORMSKIRK GINGERBREAD

roots and pine

BANKS BLACKBERRIES

muscovado, woodruff and oxalis