

CHARCUTERIE

a selection of our house cured meats

BLACK PUDDING

pickled gooseberry

CROWN PRINCE

chorizo and egg yolk

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

ISLE OF MULL SCALLOP

fermented grains and cauliflower
green tomato and truffle

TURBOT COOKED IN BROWN BUTTER

shrimp, kuri squash and marigold 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

FERMENTED APRICOT

honey and buckwheat

LUNCH

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