

## 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

### SEA BREAM

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

barbecued celeriac, mustard and shallot

### ISLE OF MULL SCALLOP

fermented grains and cauliflower  
green tomato and truffle

### GRILLED SEA BASS

shrimp, kuri squash and marigold sauce

### HAY AGED BRITTANY PIGEON

beetroot, elderberry and forest mushrooms  
ragout and whey  
liver and truffled honey



### ORMSKIRK GINGERBREAD

roots and pine

### BLACK HAMBURG GRAPE

lemon verbena, quince and ragstone

### GARDEN APPLES & BLACKBERRY

woodruff, birch sap and oxalis

### BLACKCURRANT

honey and buckwheat

## LUNCH

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