

CHARCUTERIE

a selection of our house cured meats

BLACK PUDDING

pickled gooseberry

WHITE ASPARAGUS

chorizo, yolk and leek

ENGLISH MUFFIN

buttered lobster, pancetta

COD ROE

chicken, chervil, aged kaluga caviar

SMOKED EEL

potato, fermented garlic, flowers



PROVENANCE

MYLOR PRAWNS

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 beetroot, mustard and shallot

STORNOWAY LANGOUSTINE

fermented grains and truffle
green tomato and asparagus

TURBOT COOKED IN BROWN BUTTER

artichoke, 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

OLDROYD YORKSHIRE RHUBARB

sweet cicely, milk and meringue

GARDEN APPLES & BLACKBERRY

woodruff, birch sap and oxalis

BLACKCURRANT

honey and buckwheat

LUNCH

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