

## CHARCUTERIE

a selection of our house cured meats

## BLACK PUDDING

pickled gooseberry

## ALDERMAN PEAS

chorizo, cornflowers

## ENGLISH MUFFIN

buttered lobster, pancetta

## COD ROE

chicken, chervil, aged kaluga caviar

## SMOKED EEL

potato, fermented garlic, flowers



## CORNISH RED MULLET

preserved plum, 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

## TURBOT COOKED IN BROWN BUTTER

garden courgette, shrimp and nasturtium

## HONEY ROAST SLADESDOWN DUCK

girolle, sweetcorn and beans  
ragout and whey  
liver and truffled honey



## ORMSKIRK GINGERBREAD

roots and pine

## EVE'S DELIGHT STRAWBERRIES

sweet cicely and ragstone

## MERCHANT CHERRIES

muscovado, woodruff and oxalis

## HONEY AND BLACKCURRANT

sour cream and anise

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