

CHARCUTERIE

a selection of our house cured meats

BLACK PUDDING

pickled gooseberry

MYLOR PRAWN

squash, chorizo and kombu

SMOKED EEL

potato, fermented garlic, flowers



Lunch

PARIS MARKET CARROTS

doddington, chrysanthemum and sea buckthorn

RUBY RED DEVON AGED FOR 80 DAYS

pablo beetroot, mustard and shallot

SAINT-SEVER GUINEA HEN

morel, vin jaune and white asparagus
ragout and whey



ORMSKIRK GINGERBREAD

roots and pine

GARDEN APPLES AND BLACKBERRY

woodruff and birch sap