

SAMPLE LUNCH & DINNER MENU

duck hearts in walnut vinegar and maida vale cheese

oyster cracker

pork, eel and fermented sweetcorn

salted currant tart, smoked cod roe and radishes

sea scallop from gairloch, pike perch roe

raw cornish mackerel and vegetables in coal oil

spinach in seaweed butter, sea herbs and caviar

tomatoes preserved in rosehip, nasturtium, lobster tail

turnips, scottish girolles, salted plum and pork fat

gem lettuce, fermented mushroom and wasabi

dry aged duck, red cabbage and preserved cherries

frozen tunworth cheese with malt, verbena

raw milk ice cream, blackberry, sweet cicely

anvil

caramel, teacake, mint stones, marigold

Tasting menu available for both lunch and dinner £155

Classic wine pairing £80

Signature wine pairing £120