

CHARCUTERIE

a selection of our house cured meats

BLACK PUDDING

pickled gooseberry

COD ROE

caviar, chicken, parsley

RUNNER BEANS

ham and calamint

SMOKED EEL

potato, fermented garlic, flowers

RAW MACKEREL

radish, nasturtium and raspberry

OYSTER

fennel, dill, buttermilk



BAKED CARROTS

doddington, chrysanthemum and sea buckthorn

TURNIP AND CRAB

anise hyssop and sunflower seeds

HOLSTEIN FRIESIAN

barbecued celeriac, mustard and shallot

TARLETON TOMATOES

smoked marrow, rosehip and rye

ROASTED MONKFISH

courgette, mussel cream and sea herbs

WESTMORLAND DUCK

beetroot, Hildora and elderflower



GINGERBREAD

roots and pine

WILD BLACKBERRIES

woodruff, almond and muscovado

ST JULIEN PEACH

lemon verbena and sweet cheese

CHARCUTERIE

a selection of our house cured meats

BLACK PUDDING

pickled gooseberry

SMOKED EEL

potato, fermented garlic, flowers



BEETROOT

horseradish, quinoa, parsley

HOLSTEIN FRIESIAN

barbecued celeriac, mustard and shallot

TURNIP AND CRAB

anise hyssop and sunflower seeds

ROASTED MONKFISH

courgette, mussel cream and sea herbs

GOOSNARGH GUINEA HEN

beetroot, Hildora and elderflower



GINGERBREAD

roots and pine

WILD BLACKBERRIES

woodruff, almond and muscovado