

CHARCUTERIE

a selection of our house cured meats

BLACK PUDDING

pickled gooseberry

LADY DI BEANS

chorizo, cornflowers

COD ROE

caviar, chicken, parsley

SMOKED EEL

potato, fermented garlic, flowers

RAW LANGOUSTINE

redcurrant, nasturtium and rose

LOUËT-FEISSER OYSTER

beetroot, dill, buttermilk



BAKED CARROTS

dodderington, chrysanthemum and sea buckthorn

TURNIP AND CRAB

anise hyssop, sunflower seeds

HOLSTEIN FRIESIAN

barbecued celeriac, mustard and shallot

CORNISH LOBSTER

smoked marrow, tomato and rosehip

WILD SEABASS

mussel, courgette and sea greens

SLADESDOWN DUCK

blackcurrant and sweetcorn with ragu, beetroot and whey



GINGERBREAD

roots and pine

PEREGRINE PEACH

lemon verbena and sweet cheese

BLACKBERRIES

woodruff, almond and muscovado

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SLADESDOWN GUINEA FOWL

sweetcorn, beetroot and blackerry



GINGERBREAD

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