



£140

barbecued duck broth, lavender

winter leaves, cultured cream and thyme
cured and dried meats

baked potato, fermented corn, wild pike roe
mangalitza pudding, black apple, samphire

queen scallop and preserved tomato
langoustine tail, cured egg yolk and spruce
blue mussel, inoculated grains and pickled flowers
poached oyster, english wasabi and dill
mushrooms on toast, langoustine head, truffle
aged eel, roasted yeast and blueberry

imperial caviar, steamed chicken and hazelnut

beef tartare that tastes like beef

local brassica, dehydrated scallops and beeswax
sourdough and hand-made butter from guernsey cows
salt-aged duck hung over burning charcoal

baked apple and tagete custard

woodruff ice cream, caramelised barley, milk chocolate

lovage and dark chocolate Æbleskiver, wood ants

british and french cheeses, nettles, lacto-plum

(optional - £15)

optional wine pairing - £85