



£65

barbecued duck broth, lavender

winter leaves, cultured cream and thyme
cured and dried meats

baked potato, fermented corn, wild pike roe

queen scallop and preserved tomato

blue mussel, inoculated grains and pickled flowers

poached oyster, english wasabi and dill

aged eel, roasted yeast and blueberry

beef tartare that tastes like beef

salt-aged duck hung over burning charcoal
sourdough and hand-made butter from guernsey cows

woodruff ice cream, caramelised barley, milk chocolate

lovage and dark chocolate Æbleskiver

british and french cheeses, nettles, lacto-plum

(optional - £15)

optional wine pairing - £55