



£140

Charcuterie

Mushrooms on toast

Fillets of Cornish mussel

Scottish langoustine, cured egg yolks and grand fir

Lindisfarne oyster, English wasabi and fermented cabbage

Caramelised scallop chawanmushi

Frozen banks tomatoes and fresh coriander seeds

Rye sourdough

Handmade cultured butter from Whitchurch

Isabelle rose onions and a sauce made from inoculated grains

Poached turbot with smoked eel, sorrel, and dill

Salt aged duck hung over burning charcoal, bread sauce

Beef and chamomile tea

Potato bread

Churned milk ice cream with botanicals' honey and chrysanthemum

Braeburn apples baked with raw sugar. Brown butter custard and laver

British cheeses, nettles, lacto-cherry

(Optional - £18)

Optional wine pairing - £105