



£155

A warm tea of biodynamic vegetables

Macerated Monkfish liver and Potato

Fried Pigs blood with Apples cooked for 6 months

Beef tartare that tastes like Beef

Mushrooms on Toast

Fillets of Devonshire blue Mussel

Scottish Langoustine, cured Egg yolks and Spruce

Just-shucked Scallop from the Shetland Islands

Lightly grilled Oysters

Lindisfarne, 793AD

Rye sourdough

Handmade butter from Shropshire

Very fresh cheese

Caviar and Blackcurrant wood

Tomatoes preserved in August

unripe Habanero from Sussex

A piece of a particularly large Turbot

Isabelle rose onions and inoculated grains

Salt aged Duck hung over burning grape vines

Bread and bread sauce

Ice cream made from Plum kernels

Peeled Walnuts and fermented Honey

Still-hot Doughnut

Baked Apple, brown butter and oregano

Cultured Buckwheat pancake

Optional - British cheeses - £18

Optional wine pairing - £110