



A warm tea of Turnips from Cinderwood farm
Grilled bouquet of hard forest Herbs

Terrarium
Verbena and Horseradish

A warm cup of very caramelised Onions and Stout
Black Apple and heart

Beef tartare that tastes like Beef
v5.0. Carrot skin and Smoked Eel

Trimmed Oyster from Ireland
New Dill, English Wasabi, and macerated Oyster leaf

Just-shucked Scallop from the Shetland Islands
Iced broth of Skirt and Roe

Scottish Langoustine Tail
Cured egg yolks, and Spruce

Fillets of Devonshire blue Mussel
Garlic cooked for two months

The rest of the Langoustine
Potato and Yeast

Crab custard
Unpreserved Caviar and nixtamalised Corn

Frozen Banks Tomatoes
Fresh Coriander seeds and unripe Habanero from Sussex

Baguette
Butters

Gently Smoked Sea Trout
Inoculated Grains

100% outdoor raised Dexter Beef
All the Artichoke

Shortrib 'Taco'
Tunworth Cheese

Wild fig soft serve
Marigold and fermented Honey

Still-hot doughnut, Islay whiskey custard
Baked Apples, brown butter, and Oregano