



## Sample menu

A warm tea of bio-dynamic Turnips

Winter  
Duck Liver, Parsley, and Hazelnut  
Unpreserved Caviar  
Parsnip, and caramelised cream  
Crudit  from the Barbecue  
Crofton cheese and sake whip  
A warm crust of fermented Ceps  
Artichoke and pilsner

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

Scottish Langoustine Tail  
Cured egg yolks, and Spruce

The rest of the Langoustine  
Potato, and Green Garlic from Spring

Fillets of Devonshire blue Mussel  
Garlic cooked for two months

Scallop from the Shetland Islands  
Preparations from Summer

Sourdough  
Cultured butter

Raw Beef and Smoked Eel  
v9.0: Bone Mousse, Fennel pollen, and Celeriac skin

Cornish Turbot  
Inoculated Grains

Fallow Deer  
Blackcurrant wood and Hokkaido Pumpkin (from Nantwich)

Salted butter ice cream  
Lacto Honey and Woodruff