



OYSTER

kohlrabi – sorrel – oyster leaf – shiso – salad burnet – jalapeño

CHICKEN

rosemary mascarpone – bacon jam

ONION

crème crue – chive – cornflower

WILD GARLIC

Jersey Royal – eel cream

SMOKED EEL

apple – sour cream – potato – chickweed – salt & vinegar

WINTER TOMATO

elderflower – elderberry – fennel – dulse – tonnato

TUNA BONE

white asparagus – verbena – yogurt

PARKERHOUSE

cep butter – wood ear mushroom

SCALLOP

Oscietra N25 caviar – walnut – roe – smoked cream

TROUT

foie gras – onion – thyme – brioche – Jack by the Hedge

SQUID

Goan curry – coriander – peanut – mango – lobster

BLACK TRUFFLE

agnolotti – 36-month parmesan – black garlic – asparagus – mushroom

DUCK

blackcurrant – rhubarb – radish – pak choi

liver – croustade – Serville orange – tarragon

duck leg – black walnut

ST JUDE

pear tart tatin

LEMON

cucumber – mint

DAMSON

milk – green fig – fig leaf – meringue

CANELÉ

summer fruit jam

FUDGE

juniper – sea salt