

Talented Chef patron, Mark Birchall creates delicate, produce driven menus inspired by our exceptional, natural surroundings. Produce grown in our kitchen garden or from local suppliers is used wherever possible, reflecting both the seasons and quality of British ingredients. We start on our doorstep and work our way outwards.

We wish you an exceptional dining experience.

“ One of the very nicest things about life is the way we must regularly stop whatever it is we are doing and devote our attention to eating ”



MARK BIRCHALL

A stylized, handwritten signature in black ink, enclosed within a large, loopy oval shape. The signature is cursive and appears to be the name 'Mark Birchall'.

## LUNCH

### PARIS MARKET CARROTS

doddington, chrysanthemum and sea buckthorn

### NEWLAND FARM HEREFORD

barbecued celeriac, mustard and shallot

### AYNHOE ESTATE FALLOW DEER

kale, beetroot and elderberry,  
ragout and whey,

### GARDEN APPLES & GOOSEBERRY

woodruff, birch sap and marigold



£115

### PAIRINGS

£45 Tea and infusions

£85 Prestige

£175 Rarity



PROVENANCE

PARIS MARKET CARROTS

doddington, chrysanthemum and sea buckthorn

SWEETBELL TURNIP AND CRAB

anise hyssop and sunflower seeds

NEWLAND FARM HEREFORD

barbecued celeriac, mustard and shallot

ISLE OF MULL SCALLOP

fermented grains and cauliflower,  
green tomato and truffle

TURBOT COOKED IN BROWN BUTTER

shrimp, kuri squash and suquet sauce

AYNHOE ESTATE FALLOW DEER

kale, beetroot and elderberry,  
ragout and whey,  
liver and truffled honey

SCARISBRICK BLACKBERRIES

lemon verbena, begonia and ragstone

GARDEN APPLES & GOOSEBERRY

woodruff, birch sap and marigold

£225

PAIRINGS

£85 Tea and infusions

£135 Prestige

£280 Rarity





ALL PRICES ARE INCLUSIVE OF VAT  
A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR FINAL ACCOUNT