

LUNCH

PARIS MARKET CARROTS

doddington, chrysanthemum and sea buckthorn

GAYTHORN HALL ABERDEEN ANGUS

barbecued pablo beetroot, mustard and shallot

CHAROLLAIS LAMB

celeriac, girolles and anchovy,
ragout, curds and ramson



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

GAYTHORN HALL ABERDEEN ANGUS

barbecued pablo beetroot, mustard and shallot

EAST COAST LOBSTER

tarleton tomatoes - fresh and fermented, rosehip

GRILLED CORNISH MONKFISH

one ball courgette, shrimp and sea greens

CHAROLLAIS LAMB

celeriac, girolles and anchovy,
ragout, curds and ramson, liver and 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

