

## LUNCH MENU 4

### PARIS MARKET CARROTS

doddington, chrysanthemum and sea buckthorn

### BLUE GREY

barbecued celeriac, mustard and shallot

### ROASTED CORNISH MONKFISH

kuri squash, shrimp and sea greens

### SCARISBRICK BLACKBERRIES

woodruff, almond, sorrel and muscovado



£95

£40 non-alcoholic pairing

£70 wine pairing



MENU 8

PARIS MARKET CARROTS  
doddington, chrysanthemum and sea buckthorn

TURNIP AND CRAB  
anise hyssop and sunflower seeds

BLUE GREY  
barbecued celeriac, mustard and shallot

SCOTTISH LANGOUSTINE  
smoked marrow, tomato and rosehip

ROASTED CORNISH MONKFISH  
kuri squash, shrimp and sea greens

ALTHORP ESTATE FALLOW DEER  
kale, beetroot and elderberry  
ragout and whey  
liver and truffled honey

PEREGRINE PEACH  
lemon verbena, Ragstone and meringue

SCARISBRICK BLACKBERRIES  
woodruff, almond, sorrel and muscovado

£195

£75 non-alcoholic pairing

£115 wine pairing

