

LUNCH

PARIS MARKET CARROTS

doddington, chrysanthemum and sea buckthorn

SPOUTBANK FARM SHORTHORN BEEF

barbecued pablo beetroot, mustard and shallot

SAINT-SEVER GUINEA HEN

morel, ramson and white asparagus
ragout and whey onions

MERCHANT CHERRIES

muscovado, woodruff and oxalis

£115

PAIRINGS

£45 Tea and infusions

£85 Prestige

£175 Rarity



PROVENANCE

PARIS MARKET CARROTS

doddington, chrysanthemum and sea buckthorn

SWEETBELL TURNIPS

anise hyssop and sunflower seeds

SPOUTBANK FARM SHORTHORN BEEF

barbecued pablo beetroot, mustard and shallot

ISLE OF MULL SCALLOP

green tomato, asparagus and truffle

TURBOT COOKED ON THE BONE

violet artichoke, mussel and roe sauce

SAINT-SEVER GUINEA HEN

morel, ramson and white asparagus
ragout and whey onions
liver and truffled honey

MALLING CENTENARY STRAWBERRIES

sweet cicely, ragstone

MERCHANT CHERRIES

muscovado, woodruff and oxalis

£225

PAIRINGS

£85 Tea and infusions

£135 Prestige

£280 Rarity

