

LUNCH

PARIS MARKET CARROTS

doddington, chrysanthemum and sea buckthorn

GAISGILL ROW FARM BLUE GREY BEEF

barbecued pablo beetroot, mustard and shallot

CORNISH CHAROLLAIS LAMB

artichoke, winter greens 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

TURNIP AND CRAB

anise hyssop and sunflower seeds

GAISGILL ROW FARM BLUE GREY BEEF

barbecued pablo beetroot, mustard and shallot

ISLE OF MULL SCALLOP

white asparagus, grains and truffle

TURBOT COOKED ON THE BONE

salsify, mussel and roe sauce

CORNISH CHAROLLAIS LAMB

artichoke, winter greens and anchovy
ragout, curds and ramson

TOMLINSONS RHUBARB

dorstone and blood orange

GARDEN APPLES & GOOSEBERRY

woodruff, birch sap and marigold

£225

PAIRINGS

£85 Tea and infusions

£135 Prestige

£280 Rarity

