

## LUNCH

### ROYAL OAK RAINBOW

doddington, chrysanthemum and sea buckthorn

### SPOUTBANK ANGUS AGED FOR 80 DAYS

barbecued celeriac, mustard and shallot

### DORSET SIKA 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

### ROYAL OAK RAINBOW

doddington, chrysanthemum and sea buckthorn

### SWEETBELL TURNIP AND CRAB

anise hyssop and sunflower seeds

### SPOUTBANK ANGUS AGED FOR 80 DAYS

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

### DORSET SIKA DEER

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

### BLACK HAMBURG GRAPE

lemon verbena, quince and ragstone

### GARDEN APPLES & GOOSEBERRY

woodruff, birch sap and marigold

£225

## PAIRINGS

£85 Tea and infusions

£145 Prestige

£295 Rarity

