

LUNCH

PARIS MARKET CARROTS

doddington, chrysanthemum and sea buckthorn

GAISGILL ROW FARM WHITE GALLOWAY

barbecued celeriac, mustard and shallot

ISLE OF PURBECK 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

PARIS MARKET CARROTS

doddington, chrysanthemum and sea buckthorn

TURNIP AND CRAB

anise hyssop and sunflower seeds

GAISGILL ROW FARM WHITE GALLOWAY

barbecued celeriac, mustard and shallot

ISLE OF MULL SCALLOP

fermented grains, crosne and oxalis

TURBOT COOKED ON THE BONE

salsify, mussel and roe sauce

ISLE OF PURBECK SIKA DEER

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

