

Lunch Menu

3 courses 75.00

Afternoon tea

Starters

Koji cured Loch Duart salmon, Pickled fennel & cucumber, finger lime,
Chilled smoked salmon broth

Salt baked Pembrokeshire beetroot, Roasted fennel seed dressing, Seirass cheese

Shellfish raviolo, golden Oscietra caviar, wild mushroom & seaweed duxelles,
36 month aged parmesan
20 supplement

Mains

North Sea cod, roasted salsify, cauliflower & katsuobushi purée,
Razor clam & brown butter velouté

Braised west country ox cheek, autumn root vegetables cooked in beef fat,
sourdough crumbs, pomme aligot

Desserts

Pink lady & Dulcey chocolate mousse, Russet apple sorbet

Miso crème caramel, finger lime, grapefruit, coffee granita

Selection of British Isles cheese
15 supplement

Petit Fours

VAT included. A discretionary service charge of 15% will be added to your bill
For information relating to allergens within our food please request to view our allergen matrix