

Lunch Menu

3 courses 75.00

Afternoon tea

Starters

Sake washed monkfish, Preserved lemon, celery, chilled winter truffle dashi

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

Tiramisu with caramelised banana & Pedro Ximénez

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