

Lunch Menu

3 Courses / 2 Courses

49.50 42.00

Starters

Pressed confit Rabbit Leg, Smoked Ham hock & Foie,
Umeboshi Rhubarb, Pickled mustard seeds, Toasted Sourdough

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

Shellfish raviolo, golden Oscietra caviar, wild mushrooms & seaweed
duxelles, 36-month aged parmesan (20 supplement)

Mains

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

Roasted Cotswold chicken, morel mushrooms & wild garlic,
Provence asparagus, 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

Tea, Coffee & Petit Fours

7

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