

Lunch Menu

3 Courses

49.50

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

Wild bream, Spring cabbage and koji purée, Courgette,
Datterini tomatoes, Cockle chowder

Roasted Devon chicken, girolle mushrooms & wild garlic,
Provence asparagus, pomme puree

65-day aged beef fillet, Duck liver, Kohlrabi roasted in beef fat,
morels stuffed with veal sweetbread
£25 Supplement

Desserts

Pink lady & Dulcey chocolate mousse, Russet apple sorbet

Miso crème caramel, finger lime, grapefruit, coffee granita

Selection of British Isles cheese
£15 supplement

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