



Lunch Menu

2 Courses £27.00 or 3 Courses £32.00

Starters

Pork Cheek (Su, Ce, So, Mu, M)

goose liver and date terrine, spiced tamarind sauce, escabeche corn emulsion, corn chips

Octopus Porridge (F, C, G, Su, Ce, Mu, M, Mo)

chargrilled octopus, parsley and garlic oats, shaved fennel, walnut crumb

Buttermilk Fried Veal Sweetbread Nuggets (M, E, G, Su, Ce)

sauce gribiche, tomato petals

Vegetarian Faux Gras (V, E, N, Su, Ce, M, Mu)

(nut based) port jelly, pickled shimeji and girolles, in house crackers

Main Course

Roasted Monkfish Tail (F, Sh, M, Mu, Su, Ce, E)

crab and pistachio dumpling, creamed white bean and peppercorn stew, baby leeks, tomato gel

Supplementary charge of £5.00

Corn Fed Poussin Breast (Su, M, Ce, G, So)

morcilla stuffed leg, saffron pomme fondant, picoia peppers, tapenade, butternut squash puree, thyme jus

Mirin and Soya Roasted Celeriac Breast (V, G, M, E, Su, Ce, Mu, N)

chilli, ginger and sesame choux donut, pak choi, shitake

Fish of the Day (F, G, Su, Ce, M, Sh)

lemon beurre blanc, samphire, broad bean and pea fricassee, pomme chateau, confit heritage cherry tomatoes

Sides - £6.50

Basil Crushed Potatoes (V, M)

Roasted Carrots with Cumin & Yeast Sauce (V, M)

Hispi Cabbage with Parmesan Buttered Panko (M, G)

Desserts

Forced Rhubarb and Kiwi Pavlova (Ce, Mu, E, M, V)

rhubarb compote, tonka bean Chantilly, kiwi sorbet

Chilli and Dark Chocolate Crèmeux (So, Ce, Mu, M, E, V)

caramel tuille, caramel coffee ice-cream, blood orange and clementine marmalade

Selection of Ice-creams and Sorbets (G, M, So, V)

Selection of Cheeses (V, G, M, Su)

three or five of the finest cheeses, homemade chutney, crackers, grapes, quince jelly

Supplementary charge of £4.00/£6.00

A discretionary 12.5% service charge will be added to your bill for all food and beverage services
and will be shared by the entire team

If you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you when placing your order

Ce - celery C - crustaceans E - egg F - fish G - cereals containing gluten L - lupin M - milk & dairy

Mo - molluscs Mu - mustard N - tree nuts P - peanuts PB - plant based Se - sesame Sh - shellfish

So - soybeans Su - sulphur dioxide & sulphites V - vegetarian