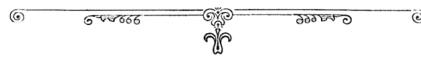


## COCKTAILS

Watermelon & Orange  
Sipsmith orange & cacao gin,  
watermelon, Cocchi Rosa

SEASONAL G&T  
BOMBAY SAPPHIRE, STRAWBERRY &  
BAY LAUREL, TONIC

Sommelier selected carafe of white or red  
(500ml)

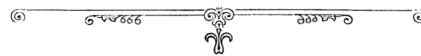


## Starters

Tartare of cured black Gilthead bream,  
Crispy potato, black radish, ponzu

-

Roast & pickled pointed hispi cabbage,  
Cumbrian Herdwick lamb ham, sour cream,  
minted vinegar



## Mains

Roast Cornish hake, seaweed brine, white onion  
lyonnaise,  
bacon jam, purslane, smoked eel

-

Confit Saddleback pork belly, piccalilly  
vegetables, crispskin piccalilly puree

-

Homemade strozzapreti, winter chanterelle,  
wild mushroom emulsion, Vacca blue, candied  
chestnuts

-

Add winter truffle, supplement +15



3 courses 35

(does not include drinks)

3 courses 42 (with cocktail)

add Sommelier selected carafe 20

(valid Tuesday - Saturday lunch & Tuesday - Friday 5.45pm - 6.30pm)

Please ask a member of management for further information  
on ingredients in our food which contain allergens

## BRITISH AND EUROPEAN CHEESE



Selection of British and European cheeses,  
served with spiced pear and golden raisin  
chutney

(+7 supplement / +12 extra course)

(Please ask a member of staff for our current  
selection)

## DESSERTS



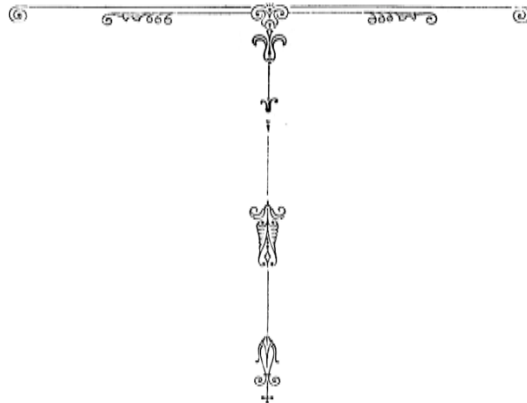
Hazelnut & Passe-Crassane pear clafoutis,  
sweet wine marinated pear, pear ice cream

-

Madagascan vanilla brulee, passion fruit,  
almond caramel

-

Selection of ice-creams & sorbets



3 courses 35

(does not include drinks)

3 courses 42 (with cocktail)

add Sommelier selected carafe 20

(valid Tuesday - Saturday lunch & Tuesday – Friday 5.45pm –  
6.30pm)

Discretionary service charge of 12.5% will be added to your bill

Please ask a member of management for further information  
on ingredients in our food which contain allergens