

DECEMBER LUNCH MENU

Cumbrian pork belly, carrot, mustard, rose
Kohlrabi, Winchester, radicchio, cabbage
Roast partridge, cep, turmeric

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Shetland cod, parsley, cauliflower, gutweed
Charred rabbit, cassoulet, saucisson

Venison haunch, parsnip, pickled grape, sorrel (*£6 supplement*)

ON THE SIDE

Beef fat potatoes, truffle £8

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Cheese selection (*£9.50 supplement or £15 to share*)

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Pineapple cake, rum
70% Chocolate, blackberry, buttermilk
Hazelnut, pear, fig

3 COURSES £60

SOMMELIER'S SELECTION £44

Riesling, "Herrenweg", Domaine Barmes Buecher, Alsace, France 2015	£15.50
Sangiovese, Azienda Agricola Fiorano, Marche, Italy 2016	£14.50
Jurançon, Clos Lapeyre, South West, France 2016	£14.00

PORT

Graham's Tawny, 10 years (Scl)	£8.50
Blandy's Verdelho, Madeira, 10 years (Scl)	£8.50