

# LUNCH MENU

## Amuse

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Pork jowl, 'bubble & squeak', piccalilli  
Burrata, dandelion, hazelnut, truffle cream  
Hampshire Asparagus, anchovy, Cobble Lane bresaola

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Charred rabbit, Parmesan, risotto, wild garlic  
Rhug Estate chicken, confit leg, borlotti beans, ham broth  
Cornish squid, courgette, smoked almonds, romesco sauce

## *On the side (£7.50)*

Hampshire asparagus, truffle cream  
Pippa potatoes, beurre noisette

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Cheese selection (£9.50 or £15 to share)

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Yoghurt, apricot, fennel, olive oil  
Warm chocolate, raspberry, buttermilk  
Hazelnut, mango, mint

2 COURSES £40

3 COURSES £55

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## SOMMELIER'S SELECTION £42

Casa ferreirinha, "Vinha grande", Douro, Portugal 2015 £14.50  
"Leon & Seraphin", Matthieu Dumarcher, Rhone Valley, France 2015 £16.50  
Coteaux du Layon St Lambert, Domaine Ogereau, Loire Valley, France 2014 £13.00

## PORT

Graham's Tawny, 10 years £6.50 (5cl)  
Blandy's Verdelho, Madeira, 10 years £7.50 (5cl)