

LUNCH

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 supplement 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

SOMMELIER'S SELECTION £42

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| 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

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