

LUNCH

Cumbrian pork belly, carrot, mustard, rose

Burrata, pea, hazelnut, truffle

Cured salmon, calamansi, shallot, cucumber

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Roasted cod, laverbread, oat, Monk's beard

Rabbit, courgette, smoked almond, romesco sauce

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

ON THE SIDE

Sharpe's Express 1900, beurre noisette *£7*

Green beans, chicken skin, truffle *£8*

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

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Iced tea, bergamot, meringue

70% chocolate, raspberry, buttermilk

Hazelnut, mango, mint

2 COURSES *£40*

3 COURSES *£55*

SOMMELIER'S SELECTION *£44*

Riesling, Benzce Birtok, Badacsony, Hungary 2015	<i>£15.50</i>
"Lou Maset", Domaine d'Aupilhac, Languedoc, France 2015	<i>£16.50</i>
Jurançon, Clos Lapeyre, South West, France 2016	<i>£14.00</i>

PORT

Graham's Tawny, 10 years (5cl)	<i>£8.50</i>
Blandy's Verdelho, Madeira, 10 years (5cl)	<i>£8.50</i>