

LUNCH

UNTIL SATURDAY 3RD MARCH

Leigh-on-Sea cockle butter, sourdough crumpets

Mark Froydenlund, Chef Patron

—

Chicken liver parfait, pain d'épices, forced rhubarb

Eve Seemann, Junior Sous Chef

—

Turf smoked trout, wild leek, sorrel

Shauna Froydenlund, Chef Patron

—

72 hour short rib, Cheshire wild garlic, onion

Jack Bond, Sous Chef

SIDE

Beef fat potatoes, truffle £8

—

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

—

Lancashire custard tart

Marcus Wareing

5 COURSES £55

SOMMELIER'S SELECTION £49

Sauvignon Blanc le vin, Domaine Levin, Loire Valley, France 2015	£14.50
Viognier, "Tepusquet Vineyard", Cambria Estate, California, USA 2015	£15.00
Semillon, Peter Lehmann Art 'n' Soul, South Australia, Australia 2012	£13.50
Baga, Filipa Pato, Bairrada, Portugal 2016	£16.50
Jurancon, Clos Lapeyre, South-West, France 2016	£13.50

PORT

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

PLEASE BE ADVISED THE WHOLE TABLE MUST ORDER FROM THE SAME MENU

ALLERGEN INFORMATION FOR EVERY DISH IS AVAILABLE UPON REQUEST

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL

LUNCH

FROM MONDAY 5TH MARCH

Shauna's sourdough, stracciatella, malt loaf, toast ale

Shauna Froydenlund, Chef Patron

—

Mackerel, smoked eel, fennel, dill

Jack Bond, Sous Chef

—

Melfort Farm new vegetable & herb risotto, bottarga

Eve Seemann, Junior Sous Chef

—

Melfort Farm 36-hour lamb shoulder, greens, gratin dauphinois

Marcus Wareing

SIDE

Beef fat potatoes, truffle £8

—

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

—

Yorkshire rhubarb, Melfort Farm honey

Mark Froydenlund, Chef Patron

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