

LUNCH

Shauna's sourdough, stracciatella, malt loaf, Toast IPA ale

Shauna Froydenlund, Chef Patron

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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 to share,
greens, gratin dauphinois

Marcus Wareing

SIDE

Beef fat potatoes, truffle £8

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

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Yorkshire rhubarb, ginger, Melfort Farm honey

Mark Froydenlund, Chef Patron

5 COURSES £55

SOMMELIER'S SELECTION £49

NV	Toast IPA, "Bloomin' Lovely", London, United Kingdom	
2015	Sauvignon Blanc Le Vin de Levin, Loire Valley, France	£15.00
2016	Chardonnay, Voyager Estate, Margaret River, Australia	£13.50
2016	Viña Marro, Rioja, Spain	£16.50
2016	Jurançon Moelleux, Clos Lapeyre, South West France	£13.50

PORT

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