

LUNCH

Essence of Gin

Cured trout, juniper, cucumber, rose yogurt

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Cheese & Tomato

Curoe del Vesuvio, Tunworth cheese, basil, marmite

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Moules Éclade, liquor, Pain Épi

Pine smoked mussels & their liquor, bread and butter

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Corn beef Brisket, wild nettle salsa, tomato

Or

Cumbrian Sirloin of beef, melfort farm nasturtium, bordelaise sauce

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Cheese selection

(£19.50 supplement)

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Strawberry, vanilla fudge, rose, fennel

5 COURSES £55

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