

LUNCH

Essence of gin

Cured trout, juniper, cucumber, rose yogurt

—

Cheese & tomato

Cuore del Vesuvio, Tunworth cheese, basil, Marmite

—

Moules éclade, liquor, pain d'épi

Pine smoked mussels & their liquor, bread and butter

—

Corn beef brisket, wild nettle salsa, tomato

or

Cumbrian sirloin of beef, Melfort Farm nasturtium, Bordelaise sauce

—

Cheese selection

(£19.50 supplement)

—

Strawberry, vanilla fudge, rose, fennel

5 COURSES £55

SOMMELIER'S SELECTION £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

VEGETARIAN

Cuore del Vesuvio, Winchester, Marmite brioche

—

Ember roasted celeriac, chimichurri, curd

—

Pea agnolotti, girolles, aged Parmesan, truffle

—

Potato gnocchi, artichoke, courgette, mint

—

Cheese selection

(£19.50 supplement)

—

Strawberry, vanilla fudge, rose, fennel

5 COURSES £55

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