

# DECEMBER LUNCH

## *S n a c k s*

### STARTER

Slow cooked egg, cep, caramelised celeriac broth,  
autumn truffle

Cornish mackerel, smoked eel, dill

Quail breast, smoked almond, parsnip, chestnut

### MAIN

Herdwick lamb Best End, heritage beetroot, girolles

Goosnargh duck, damson, hazelnut, salsify, fennel

Dorset snails, turbot, razor clam, Delica pumpkin

### DESSERT

Coffee, mascarpone, Bourbon, meringue

Pear, smoked pecan, maple syrup

85 % chocolate, cardamom fudge, Pickled cherry

3 COURSES £69



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