

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, halibut, 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

VEGETARIAN

S n a c k s

STARTER

Mushroom consommé, fregola

'Carrot Salad'

crispy potato, crème fraîche, chicory

Delica pumpkin, chestnut, smoked almond

MAIN

Slow cooked egg, celeriac, Coolea, cep

Fennel, agnolotti, pickled girolles

Potato gnocchi, artichoke, hazelnut

DESSERT

Coffee, mascarpone, Bourbon, meringue

Pear, smoked pecan, maple syrup

85% chocolate, cardamom fudge, pickled cherry

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