

LUNCH

Snacks

Tunworth & baked potato beignet

Seaweed and Tapioca cracker, malt vinegar

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

or

Cornish mackerel, smoked eel, dill, pickled onions

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Goosnargh duck, damson, hazelnut, salsify, fennel

or

Halibut, octopus, Tropea onion, lovage,
fennel matelote sauce

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Tasting of truffled cheese
in collaboration with La Fromagerie

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Pear, smoked pecan, Maple syrup

or

Bitter chocolate mousse, cardamom fudge, pickled cherry

4 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