

LUNCH

Treacle cured salmon, lobster broth, fennel caramel,
salt-baked turnip

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Slow cooked egg, celeriac, Coolea

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Roast Cornish bream, pumpkin, Dorset snails

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36 hour lamb neck, beetroot, girolles, miso

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Cheese selection
(£12.50 or £18.50 to share)

—

Pear, smoked pecan, maple syrup

5 COURSES £55

SOMMELIER'S SELECTION £55

2017	"Save WATER drink RIESLING", Weingut Fritz Allendorf, Germany	£14.00
2014	Semillon, Leogate Estate, Hunter Valley, Australia	£13.00
2017	Chardonnay, "Parcelles", Réthoré Davy, Loire Valley, France	£13.50
2016	"La Re-Nommée", Maison Lombard, Rhône Valley, France	£18.50
2017	Jurançon Moelleux, Clos Lapeyre, South West, France	£15.50

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

'Carrot salad'

crispy potato, crème fraîche, chicory

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Fennel, agnolotti, pickled girolles

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Slow cooked egg, celeriac, Coolea

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Potato gnocchi, artichoke, courgette, mint

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Cheese selection

(£12.50 or £18.50 to share)

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Pear, smoked pecan, maple syrup

5 COURSES £55

SOMMELIER'S SELECTION £55