

LUNCH

SATURDAY

Sourdough crumpets, shellfish bisque,
dill and shallot essence

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Jerusalem artichoke cannelloni, tahini emulsion,
goat's cheese

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Roasted cod, fennel cream,
lovage salsa verde, matelote sauce

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Butter poached guinea fowl breast and leg,
wild mushroom ragu, hispi cabbage

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Selection of cheese (£16.50 supplement)

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Dark chocolate, milk chocolate nougat, sesame

—

Sweet treats

5 COURSES £60

SOMMELIER'S SELECTION £55

BOOK TABLE

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