

LUNCH  
2 COURSES £22  
3 COURSES £26

S N A C K S

Homemade sourdough bread £3.5  
Pickles £3.5  
Radishes & anchovy cream £4.5  
Crispy onion rings & whipped cod's roe £5  
Puffed pork skins & romesco sauce £5  
Speck £6

S T A R T E R S

Butternut squash soup & chamomile chantilly  
Celeriac risotto, pear & rosemary  
Crudo of sea trout, smoked crème fraîche, cauliflower & blood orange  
Beef tartare, cashew cream, radicchio & pecorino (+£3 supplement)

M A I N C O U R S E S

Fermented mushroom ravioli & wild garlic  
Gilthead bream, hazelnut miso, fennel, apple & baby leek  
Glazed five-spice pork belly, burnt aubergine & radishes  
Onglet, carrots, roscoff onion & sauce charcutière (+£5 supplement)

S I D E S

Potato dauphine £5  
Spinach, ponzu butter & sesame £4.5  
Baby gem, horseradish & seeds £4.5

D E S S E R T S

Raspberry bakewell tart & condensed milk ice-cream  
Chocolate mousse, orange crème anglaise & buckwheat brittle  
Brie De Meaux & olive-oil biscuits (+£2 supplement)

*If you have any allergies or require information on any allergens relating to dishes on our menu  
please ask a member of the team for more information*