

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  
Beef shin croquettes & pickled walnut mayonnaise #5  
Tempura of mussels & tartare sauce #5  
Pork & foie gras rillettes with toast £5  
Salame Gentile £6

S T A R T E R S

Celeriac & pear soup, rosemary chantilly  
Grilled green asparagus, hazelnut miso & egg yolk  
Crudo of sea trout, sorrel, buttermilk, celery & dulse  
Rose veal tartare, smoked creme fraiche & artichokes (*£3 supplement*)

M A I N C O U R S E S

Fermented mushroom ravioli & wild garlic  
Gilthead bream, fennel, apple & yuzu butter  
Glazed lamb shoulder, roasted hispi cabbage & peas  
Onglet, carrots, roscoff onion & sauce charcutière (*£5 supplement*)

S I D E S

Jersey royals & mint £5  
Spinach, ponzu butter & sesame £4.5  
Baby gem, seeds & apple vinaigrette £4.5

D E S S E R T S

Raspberry bakewell tart & whipped crème fraîche  
Chocolate mousse, orange crème anglaise & buckwheat brittle  
Young Comté & 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*