

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
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 crème fraîche & 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
Pork belly, 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*