

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

S T A R T E R S

Courgette & mint soup, rosemary & lemon chantilly  
Grilled green asparagus, hazelnut miso & egg yolk  
Crudo of halibut, peach, watercress & elderflower  
Rose veal tartare, red currants, wild rocket & Old Winchester (£3 supplement)

M A I N C O U R S E S

Fermented mushroom ravioli & wild garlic  
Gilthead bream, fennel, apple & yuzu butter  
Ragout of hogget, tagliatelle, cherry tomatoes & pecorino  
Pork schnitzel, carrot, shallots & sauce charcutière

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

Paris-Brest  
Raspberry bakewell tart & honey ice cream  
Gariguettes strawberries, spring herb granita & milk ice cream  
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*