

LUNCH

2 COURSES £22 | 3 COURSES £26

SNACKS

Homemade sourdough bread £3.5
Pickles £3.5
Radishes & anchovy cream £4.5
Tempura of plaice & seaweed tartare £5
Arancini of Suffolk Brie & parsley mayonnaise £5
Strolghino £6

STARTERS

Pea soup with lemon verbena chantilly
Grilled green asparagus, hazelnut miso & egg yolk
Pork, foie gras & pigeon pâté, crispy quail's egg & piccalilli
Crudo of halibut, Battaglione cucumber, cherry & preserved lemon
Dexter beef tartare, Pink Paris mushroom & Old Winchester (£3 supplement)

MAIN COURSES

Ravioli of walnut & ricotta, Datterini tomatoes & basil
Cornish bream, white asparagus, celeriac, gooseberry & yuzu butter
Ragout of hogget, tagliatelle, cherry tomatoes & Cornish Gouda
Devonshire Pekin duck leg, beetroot, broad beans & grilled lettuce

SIDES

Jersey royals & mint £5
Spinach, ponzu butter & sesame £4.5
Romaine lettuce, seeds & apple vinaigrette £4.5

DESSERTS

Paris-Brest
Apricot bakewell tart & honey ice cream
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*