

## LUNCH

2 COURSES £22 | 3 COURSES £26

### SNACKS

Homemade sourdough bread £3.5

Pickles £3.5

Radishes & anchovy cream £4.5

Ox tongue puffs & pickled walnut mayonnaise £5

Pork rillettes, cornichons & toast £5

Strolghino £6

### STARTERS

Burrata, fennel barigoule & kale pesto

Isle of Wight tomatoes, avocado & fresh almonds

Ceviche of halibut, sweet corn, oregano & smoked crème fraîche (£2 supplement)

Dexter beef tartare, Pink Paris mushroom & Old Winchester (£3 supplement)

### MAIN COURSES

Ravioli of walnut & ricotta, Datterini tomatoes & basil

Cornish bream, leeks, celeriac, gooseberry & yuzu butter

Tagliatelle, ragout of hogget, cherry tomatoes & parmesan

Pork schnitzel, young carrots & sauce charcutière (£2 supplement)

### 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 & chamomile ice cream

Strawberries, Summer 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*