

LUNCH

2 COURSES £22 | 3 COURSES £26

SNACKS

Homemade sourdough bread £3.5

Pickles £3.5

Radishes & anchovy cream £4.5

Summer herb arancini, red pepper ketchup & hazelnuts £5

Ox tongue puffs & pickled walnut mayonnaise £5

Lardo di Colonnata & candied walnuts £5

STARTERS

Burrata, fennel barigoule & kale pesto

Isle of Wight tomatoes, avocado & fresh almonds

Ceviche of tuna, crème fraîche, sweet corn & oregano (£3 supplement)

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

MAIN COURSES

Ravioli of walnut & ricotta, Datterini tomatoes & basil

Cornish bream, leeks, young carrots & yuzu butter

Navarin of hogget & young summer vegetables

Devonshire duck leg, celeriac, turnips, apple & blackcurrants (£2 supplement)

SIDES

New season potatoes & 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*