

LUNCH

2 COURSES £22 | 3 COURSES £26

SNACKS

Homemade sourdough bread £3.5

Pickles £3.5

Radishes & anchovy cream £4.5

Tempura of plaice, tartare sauce & pickled dulse £5

Pork rillettes, cornichons & toast £6

Salame della Rosa £6

STARTERS

Yellow beetroot, cashew cream, chickweed & seeds

Roast cauliflower, Brie de Meaux & pickled golden raisins

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

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

MAIN COURSES

Ravioli of parsley root & smoked ricotta, pine nuts & variegated kale

Cornish bream, girolles, salsify & ponzu butter

Venison ragu & autumn vegetables

Roast chicken, young carrots, rainbow chard & sage (£2 supplement)

SIDES

Charred broccoli & sesame miso £4.5

Romaine lettuce & apple vinaigrette £4.5

New season potatoes & mint £5

DESSERTS

Sorrel & apple granita, poached pears & toasted oat ice cream

Quince bakewell tart & ginger ice cream

Praline & white chocolate mille-feuille

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*