

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

Charred Autumn greens, black cardamom & Bergamot hollandaise

Roast pumpkin, Brie cream, almonds & pickled golden raisins

Cornish mussels marinière with miso and herbs

Dexter beef tartare, Jerusalem artichokes & Old Winchester (£3 supplement)

MAIN COURSES

Ravioli of parsley root & mascarpone, wild mushrooms & candied walnuts

Cornish bream, turnips, pak choi & ponzu butter

Venison ragù & pappardelle

Onglet, red carrots, roasted shallots & sauce charcutière (£3 supplement)

SIDES

Charred broccoli, sesame & mustard £4.5

Romaine lettuce & apple vinaigrette £4.5

New potatoes & mint £5

DESSERTS

Mandarin & orange & condensed milk ice cream

Lemon tart, cedrat & yuzu crème fraîche

Chocolate cremeux, coconut ice cream, peanut & sesame

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*