

## LUNCH

2 COURSES £22 | 3 COURSES £26

### SNACKS

Homemade sourdough bread £3.5

Pickles £3.5

Radishes & anchovy cream £4.5

Cauliflower, comté & black truffle arancini £5

Tempura of plaice & tartare sauce £5

Salame della Rosa £6

Pork rilette with cornichons & toast £7

### STARTERS

Roast pumpkin, Parmesan cream, almonds & pickled golden raisins

Cornish mussels marinière with miso & herbs

Crudo of salmon, ponzu mayonnaise, avocado & pickled vegetables (£2 supplement)

Dexter beef tartare, Jerusalem artichokes & Old Winchester (£2 supplement)

### MAIN COURSES

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

Cornish bream, celeriac, pak choi & yuzu butter

Game season ragù & pappardelle

Onglet, yellow carrots, roasted shallots & sauce charcutière (£2 supplement)

### SIDES

Charred broccoli, sesame & miso £4.5

Baby gem, radicchio & apple vinaigrette £4.5

Cornish potatoes & mint £5

### DESSERTS

Sorrel & apple granita, poached pear & toasted oat ice-cream

Treacle tart & crème fraîche

Paris Brest

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*