

## LUNCH

2 COURSES £22 | 3 COURSES £26

### SNACKS

Homemade sourdough bread £3.5

Pickles £3.5

Radishes & anchovy cream £4.5

Cauliflower & Brie arancini £5

Salame della Rosa £6

Ham hock terrine, horseradish, cornichons & toast £7

### STARTERS

Glazed salsify, parsnip, hazelnuts & Parmesan cream

Cornish mussels marinière with miso & herbs

Pumpkin soup, yellow chanterelle & black truffle chantilly

Smoked halibut, buttermilk, cauliflower, citrus & lovage (£2 supplement)

### MAIN COURSES

Tortelloni of celeriac & ricotta, kale, carrots & almond miso

Sea bass, shiitake mushroom, spinach & ponzu butter

Rolled pork belly, lentils, apples & pointed cabbage

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

### SIDES

Radicchio, orange, coriander & hazelnuts £4.5

Purple sprouting broccoli, sesame & chilli £5

Grilled polenta, honey & rosemary butter £5

### DESSERTS

Sorrel & apple granita, pears & milk ice-cream

Custard tart & Yorkshire rhubarb

Chocolate mousse, ginger ice-cream & buckwheat brittle

Brie de Meaux & 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*