

## LUNCH

2 COURSES £22 | 3 COURSES £26

### SNACKS

Homemade sourdough bread £3.5

Pickles £3.5

Radishes & anchovy cream £4.5

Wild garlic arancini £5

Tempura of cod & seaweed tartare sauce £5

Salame della Rosa £6

### STARTERS

Crudo of halibut, buttermilk, cauliflower, citrus & lovage

Cornish mussels marinière, sake & herbs

Dexter beef tartare, Pink Paris mushrooms & Old Winchester (£2 supplement)

Green asparagus, hazelnut miso, egg yolk & Parmesan (£3 supplement)

### MAIN COURSES

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

Sea bream, shiitake mushroom, spinach & yuzu butter

Hogget ragu, tagliatelle, violet artichokes & Spenwood

Onglet, yellow carrot tahini, Tokyo turnips & ponzu (£3 supplement)

### SIDES

Radicchio, orange, coriander & hazelnuts £4.5

Purple sprouting broccoli, sesame, chilli & miso £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

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*