

LUNCH

2 COURSES £22 | 3 COURSES £26

S N A C K S

Homemade sourdough bread £3.5

Pickles £3.5

Radishes & anchovy cream £4.5

Padrón peppers & Piment d'espelette £4.5

Tempura cod & seaweed tartare sauce £5

Salame della Rosa £6

Pork rillettes & toast £7

S T A R T E R S

Green asparagus, hazelnut miso, egg yolk & Parmesan

Cornish mussels marinière, sake & herbs

Crudo of sea trout, peas, apple, kohlrabi & sorrel

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

M A I N C O U R S E S

Ravioli of field mushrooms & mascarpone, wild garlic pistou

Sea bream, carrots, Tokyo turnips & yuzu butter

Hogget ragu, tagliatelle, violet artichokes & Pecorino

Onglet, BBQ glazed white asparagus & choy sum (£3 supplement)

S I D E S

Radicchio, orange, coriander & hazelnuts £4.5

Spinach, ponzu butter & sesame £5

Pink Fir potatoes & mint £5

D E S S E R T S

Gariguette strawberries, milk & soft herb ice-cream

Custard tart & Yorkshire rhubarb

Peanut, chocolate & caramel éclair

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*