

LUNCH

2 COURSES £22 | 3 COURSES £26

SNACKS

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 Tradizionale £6
Pork rillettes & toast £7

STARTERS

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)

MAIN COURSES

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, aubergine, sesame & cime di rapa (£3 supplement)

SIDES

Radicchio, orange, coriander & hazelnuts £4.5
Spinach, ponzu butter & sesame £5
Pink Fir potatoes & mint £5

DESSERTS

Gariguette strawberries, milk & soft herb ice-cream
Custard tart & Yorkshire rhubarb
Peanut, chocolate & caramel eclair
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*