

Lunch Menu

BBQ hen of the woods, delicata pumpkin, pistachio
Charlotte potato, duck egg, Calabrian chilli
Pappardelle mosaico, duck bianco, pangrattato

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Sea bass, confit potato, scallop roe beurre blanc
Braised ox cheek, hispi cabbage, golden raisins
Herb gnocchi, watercress velouté, Spenwood cheese

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Sides £8

Mixed leaf salad, aged balsamic dressing
Parmesan polenta, pangrattato

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Ginger cake, spiced pumpkin mousse, fiori di latte ice cream
Fig & frangipane tart, zabaglione ice cream
Pecorino Sardo, oakleaf lettuce, pickled walnut

2 courses £50.00

3 courses £55.00

A 15% discretionary service charge shall be added to your bill

If you require any details on allergens within our dishes,
please ask one of the team

Vegan Lunch Menu

Hispi cabbage, pickled peach, hazelnut & pistachio romesco

BBQ hen of the woods, delica pumpkin, pistachio

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Coco beans, fennel, pickled celery

Risotto porro e patate

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Sides £8

Mixed leaf salad, aged balsamic dressing

Mora farm carrots, hazelnut

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Manajari chocolate, mandarin sorbet, orange

Selection of sorbet

2 courses £50.00

3 courses £55.00

A 15% discretionary service charge shall be added to your bill

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