

Lunch Menu

Sea bream carpaccio, bergamot, crème fraîche, hazelnuts
Pumpkin and crispy sage panzanella, golden raisins
Cuttlefish garganelli, cavolo nero, preserved lemon

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Cornish hake, kohlrabi, macadamia, chervil velouté
Carnaroli risotto puttanesca, black olives, capers & basil
Lamb rump, beetroot, pistachio pesto

Sides £8.50

Mixed leaf salad, aged balsamic dressing
Roasted Cornish mids & gremolata
Purple sprouting broccoli, Amalfi lemon

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Poached plums, pistachio, Earl Grey granita
Torta di riso, clementine, Chantilly cream
Cheese from La Fromagerie (*sup £10*)

2 courses £55 3 courses £60

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

Pumpkin and crispy sage panzanella, golden raisins
Aubergine, hazelnuts, mint & tomatoes

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Carnaroli risotto puttanesca, black olives, capers & basil
Hand rolled cavatelli, cep ragù, garlic & parsley

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Sides £8.50

Mixed leaf salad, aged balsamic dressing
Roasted Cornish mids & gremolata
Purple sprouting broccoli, Amalfi lemon

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Pump street chocolate, cashew nut, orange sorbet
Selection of sorbet

2 courses £55 3 courses £60

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