

## Lunch Menu

Ox tongue, salsa verde, beetroot, horseradish  
Charred Tropea onion, bitter leaves, sunflower seeds  
Chestnut anolini, celeriac brodo, nasturtium

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Roasted seabream, Romanesco, orange  
Jerusalem artichoke risotto, hazelnut & Pecorino  
Saddleback pork belly, leek and jowl ragu, crackling

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### *Sides £8*

Mixed leaf salad, aged balsamic dressing  
Pomme purée, pangrattato  
Cavolo nero, calabrian chili & garlic

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Poached quince, cashew, cider  
Pear & frangipane tart, crème fraiche  
Cheese from La Fromagerie (sup £10)

*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