

Lunch Menu

Sea bream crudo, rhubarb, cucumber & mint
Chestnuts & mushrooms fagottini, chicken brodo
Celeriac salad, Castelfranco, hazelnuts & tarragon

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Red mullet, pickled golden raisins, cauliflower, Amalfi lemon
Carnaroli risotto, Pecorino Romano, Calçot onions
Roast chicken, baby gem lettuce, pickled radish, Parmesan dressing

Sides *£8.50*

Mixed leaf salad, aged balsamic dressing
Purple sprouting broccoli, bagna cauda, pangrattato
Roasted Ratte potatoes & gremolata

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Blood orange semifreddo, prosecco & black pepper meringue
Caramelized treacle tart, Jerusalem artichoke ice 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

Celeriac salad, Castelfranco, hazelnuts & tarragon

Minestrone di verdure

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Carnaroli risotto, Calçot onions, chives

Hand rolled cavatelli, cep ragù, garlic & parsley

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Sides £8.50

Mixed leaf salad, aged balsamic dressing

Roasted Ratte potatoes & gremolata

Purple sprouting broccoli, Amalfi lemon, pangrattato

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Chocolate mousse, kumquat & passion fruit

Selection of sorbets

2 courses £55 3 courses £60

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