

Lunch Menu

Sea bream carpaccio, bergamot, crème fraîche, hazelnuts
Duck kromesky, celeriac gremolata, watercress salsa verde

Pumpkin raviolo, cavolo nero, Vacca Blu & amaretti

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Cornish hake, kohlrabi, mussels, macadamia, chervil velouté

Jerusalem artichoke risotto, black garlic & nasturtium

Braised pork cheeks, pomme purée, capers & cavolo nero

Sides *£8.50*

Mixed leaf salad, aged balsamic dressing

Roasted Ratte potatoes & gremolata

Purple sprouting broccoli, Amalfi lemon

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Spiced pumpkin choux bun, pickled raisins & vanilla ice cream

Dark chocolate tart, pine nuts, crème fraîche

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

Minestrone di verdure

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Jerusalem artichoke risotto, black garlic & nasturtium

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

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Chocolate mousse, kumquat & passion fruit

Selection of sorbet

2 courses £55 3 courses £60

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

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