

Lunch Menu

Ox tongue, salsa verde, beetroot, horseradish
Charred Roscoff onion, bitter leaves, sunflower seeds
Pork ragù garganelli, anchovies, pangrattato

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Roasted seabream, Romanesco, orange
Delica pumpkin risotto, amaretti
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 chilli & garlic

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Poached quince, cashew, cider
Apple & hazelnut tart, Granny smith sorbet
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