



LUNCH MENU

Roast octopus
bagna càuda, salt cod, black garlic

Buckwheat pappardelle (v)
spring truffle pesto, ransom leaf, Burford brown egg

Steamed lemon sole
celeriac, apple, mussels

Lake district lamb
Jersey Royals, buttermilk, wild garlic

Large leaf spinach – 4.50

Tunworth
house-made oat cakes, preserved gooseberry & nettle,
toasted onion baguette – 10.00

Garigette strawberry choux
Brillat-Savarin, strawberry ice cream, Greek basil

Blood orange tart
Sable Breton, orange curd, crème fraiche

2 courses 30.00

3 courses 34.00

6 courses 60.00

Prices include VAT at 20%.

Available from Monday to Friday for lunch, for up to 8 guests.

A discretionary 12.5% service charge will be added to your total bill.

We are happy to provide information pertaining to allergies & intolerances upon request.

**Consuming raw & unpasteurised food may increase your risk of foodborne illness*