

## LUNCH MENU

### **Cured black bream**

wasabi cream, cucumber, dashi

### **Ravioli of salt baked pork**

Tobiko caviar, lobster & ginger broth, kombu vinegar

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### **Steamed pollock**

courgette, black olives, tomato

### **Herdwick lamb**

peas, black garlic, yoghurt

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### **24 month aged Comte**

warm onion brioche, North Downs honey, raisins

**10.00 supplement**

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### **Rice pudding soufflé**

apricot, chamomile ice cream, biscotti  
(please allow 15 minutes)

### **English gooseberry tart**

cheesecake cream, elderflower, white chocolate

2 courses 30.00/ wine pairing 20.00

3 courses 34.00/ wine pairing 25.00

6 courses 60.00/ wine pairing 50.00

*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*