

LUNCH MENU

Torn burrata

gazpacho, strawberry, basil

Cured wild bream

pickled cucumber, dashi jelly, wasabi cream

Cornish hake

cauliflower, line caught squid, girolles

Aylesbury duck

English cherries, beetroot, turnips

Double Barrel Poacher

warm onion brioche, honeycomb, preserved peach

10.00 supplement

English strawberries

vanilla cream, almond brittle, fig leaf infused olive oil

Raspberry tart

lemon verbena cream, baked raspberry ice cream, 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%.

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*