

FESTIVE LUNCH MENU

Vacherin Mont d'Or, black garlic & onion tart

Prawn & squid ink cracker, taramasalata, Espelette pepper

Cured monkfish

smoked cod's roe, clementine, basil

Or

Warm mushroom tart (v)

Cornish Gouda, truffle, chestnut

Newlyn cod

parsley root, line caught squid, roasting juices

Or

Venison

stuffed potato, ceps, smoked bacon

Truffled Baron Bigod

honeycomb, pear, truffle - **15.00 supplement**

Chocolate & orange sable

milk chocolate, honeycomb, orange

Or

Salted caramel choux

salted caramel, toffee, reduced milk

3 courses 60.00

(sample menu)

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*