

LUNCH MENU

2 courses 30.00 / 3 courses 35.00

Selection of wines
2 glasses 20.00 / 3 glasses 25.00

Roast octopus

blood orange, black olive caramel, puntarella

Pheasant ragu

potato gnocchi, smoked pork fat, red cow parmesan

Cornish pollack

creamed potato, brown shrimps, jus Parisienne

Glazed Hereford beef

aged fillet, pommes dauphinoise, red wine

Spinach – 5.00

Baron Bigod

pear, honey, golden raisins

15.00 supplement

Forced Yorkshire rhubarb

pistachio cream, sablé Breton, ginger beer

Apple tart

brown butter ice cream, Calvados, caramelised apple

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

Our game is wild and may contain shots.