

## LUNCH MENU

2 courses 30.00 / 3 courses 35.00

Selection of wines  
2 glasses 20.00 / 3 glasses 25.00

**Pickled Cornish herrings**  
pink rhubarb, Amasu Shoga, shiso

**Rabbit bolognese**  
parmesan & potato gnocchi, wild garlic, pancetta

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**Cornish Pollack**  
smoked anchovy, creamed potato, salsola

**36 month aged mutton**  
sweetbread stuffed cabbage, glazed neck, black garlic

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Spinach – 5.00

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**Baron Bigod** (Bungay, Suffolk, England)  
Brogdale quince, oatcakes, Moscatel grapes  
**15.00 supplement**

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**Gateaux marjolaine**  
hazelnut praline, almond milk ice cream, chocolate dacquoise

**Apple tart**  
brown butter ice cream, Calvados, caramelised apple

*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*