

## LUNCH MENU

3 courses 38.00

*Fig caipirita*  
*Reposado tequila, fig liquor, lime & dill syrup*  
14.00

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Angler stout bread with caramelised yeast & malt butter

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**Puglian burrata**  
black figs, pineapple rib tomatoes, fig leaf infused oil

or

**Rabbit lasagna**  
langoustine & cep sauce, parsley, thyme

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**Steamed Cornish plaice**  
hand rolled farfalle, mussels, parsley

or

**Wild duck**  
pie of the leg, carrot & swede encrasse, chanterelles

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**Saint Nectaire – (supplement £12.00 pp)**  
hazelnut baguette, preserved fig, oat crackers

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**P.B.C.**  
plum, bay leaf, chocolate

or

**Banana, chocolate & miso tart**  
vanilla ice cream, chocolate sable, white miso

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Nespresso & petits fours  
6.00

Prices include VAT at the prevailing rate.  
A discretionary 13.5% service charge will be added to your total bill.  
If you have any food allergies or intolerances, please speak to your waiter before ordering.  
Please be aware that traces of allergens used in our kitchen may be present.