

## Lunch Menu

55.00

Aged Comte, goat`s curd, pea & black garlic Gougere  
Angler Stout bread, caramelised yeast & malt butter  
Beetroot, apple, chives

### Celeriac Veloute

Creamed yellow leg chanterelles vol au vent, truffle, pears

### Yorkshire Grouse Mousseline

Blackberries, Alsace bacon, root vegetables & barley ragu

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### Cornish Pollack

Bouillabaisse, green sauce, two fields extra virgin olive oil

### Glazed Pork Cheek

Provence figs, turnips, secrett's farm rainbow chard

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### Large Leaf Spinach

6.00

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### Rocher Nantais

Oat cakes, preserved apricot & hazelnut baguette

### Black Fig

Fig leaf mousse, blackcurrant, bay

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### Café Et Mignardises

Apricot, pistachio & strawberry nougat  
Chocolate & coffee fudge  
Blackcurrant pate de fruit  
8.50

*Prices include VAT at the prevailing rate.*

*A discretionary 15% 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.*