

Sample Lunch Menu

Crab

White Crab, Brown Crab Royale, Chilled Watercress, Fine Herbs
Bodega Hermanos del Villar, 'Oro de Castilla', Verdejo, Rueda, 2020
125ml £7.00

Chicken

Terrine, Salt Baked Celeriac, Pickled Grapes, Walnut Mustard Seeds, Liver Parfait
Marc Tempe, 'Zellenberg', Riesling, Alsace 2016
125ml £10.00

Duck

Dry Aged Duck, Braised Endive, Shallot, Spiced Duck Leg Sausage
Feudo Montoni, 'Lagnusa', Nero d'Avola, Sicily 2016
125ml £9.50

Sea Bass

King Oyster Mushroom, Ossetra Caviar, Champagne, Sea Herbs
Mario Giribaldi, "I Risi", Gavi, Piemonte, Italy, 2019
125ml £7.50

Peanut

Nougat Glacé, Caramel, Banana Sorbet, Chocolate
Domaine Des Chênes, Muscat de Rivesaltes
Roussillon, France 70ml £8.50

Pear

Spiced Rice Pudding, Poached Pear, Honeycomb
Pear Sorbet
Benguela Cove, Noble Late Harvest South Africa, 2015 70ml £6.00

or

Artisan Cheese Plate

£5.00 supplement or £10.00 as additional course

£50.00

Hot Drinks and Petit Fours £5.95

We will be pleased to amend our menus for specific dietary needs/allergies with advance notice. Please give details of your requirements when booking so that we may apply the same creativity and attention to all our dishes.

A discretionary 10% service charge will be added to your bill.

Open Thursday – Saturday