

Sample Lunch Menu

Crab

White Crab, Brown Crab Royale
Chilled Watercress, Fine Herbs

Bodega Hermanos del Villar, 'Oro de Castilla', Verdejo, Rueda, 2020
125ml £7.50

Turbot

King Oyster, White Asparagus, Pepper Dulse, Peas, Ossetra Caviar, Champagne
Monchiero Carbone, 'Gavi di Gavi', Piedmont, Italy, 2020

125ml £8.00

Venison

Roast Beetroot, Celeriac, Kale, Lardo
Red Wine Sauce, Green Peppercorn

Côte de Brouilly, Daniel Bouland, Beaujolais, France 2019
125ml £9.00

Douglas Fir

Yoghurt, Olive Oil

Pear

Spiced Rice Pudding, Poached Pear, Honeycomb, Pear Sorbet

Hammel-Hundinger, "Weingut am Kaiserbaum Lerchenspiel" Rieslaner, Pfalz, Germany, 2015
70ml £7.00

or

Artisan Cheese Plate

£7.50 supplement or £15.00 as additional course

£55.00

Hot Drinks and Petit Fours £6.95

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

NB: Taste Menu also available during Lunch at £70.00

Open Thursday – Saturday