



SET LUNCH MENU (MON TO SAT, 6 COVERS MAX)

STARTERS

Sardines Spaghetti, Pinenuts & Raisins

Green Asparagus, Wild Garlic, House Ricotta & Lemon

Riesling "Cave De Ribeauville" 2019 Alsace, France £14/125ml.

MAINS

Confit Duck Salad, Blood Orange, Pickled Beetroot & Labneh

Los Vascos, Cabernet Sauvignon, Valle De Colchagua, Chile £15/125ml.

Crispy Risotto, Mushroom Ragu', Egg Yolk & Tarragon

Champagne Lanson Le Black Réserve, Reims, France £17/125ml

DESSERTS

Rhubarb Donut & Lemon Curd

Gruyère Alpage Cheese & Biscuits

Zibibbo, Passito Liquoroso, Cantine Pellegrino, Sicily £15/100ml.

£30 for two courses £35 for three courses

SAMPLE LUNCH MENU

SNACKS

Sourdough & Butter

£5.00

Crab & Seaweed Tartlets

£7.00

Crispy Spiky Artichoke & Three-Cornered Leek Aioli

£11

STARTERS

Salted Beef Cheek & Tongue, Braised Daikon & Oxtail Vinaigrette

£21.00

Cured Yellowtail, White Asparagus & Cedro Lemon

£22.00

PASTA

Red Prawn Spaghetti & Puntarelle

£26.00

Strozzapreti Morels, Wild Garlic & Egg Yolk

£32.00

MAINS

Glazed Duck Breast, Cime di Rapa & Red Meat Radish

£40.00

Chargrilled Whole Seabass & Puntarelle Alla Romana

£39.00

VEGETABLES

Chargrilled Hispi Cabbage, Kohlrabi, Miso & Furikake

£11.00

Purple Sprouting Broccoli, Piquillo Peppers Purée & Olive Tapenade

£14.00

Crispy Belle De Fontenay

£11.00

DESSERTS

Pain Perdu, Tonka Bean Ice Cream

£14.00

Poached Pear & Yoghurt Ice Cream

£13.00

Amalfi Lemon Tart & Crème Fraîche Ice Cream

£13.00

Selection of 3 Cheeses

£13.50

SAMPLE DINNER MENU

SNACKS

Sourdough & Butter

£5.00

Crab & Seaweed Tartlets

£7.00

Crispy Spiky Artichoke & Three-Cornered Leek Aioli

£11.00

Cuttlefish, Lardo, Pickled Fennel & Bottarga

£3.50 each

STARTERS

Cured Yellowtail, White Asparagus & Cedro Lemon

£22.00

Caramelized Scallops, King Oyster Mushrooms, Pumpkin & Whey Butter

£32.00

Salted Beef Cheek & Tongue, Braised Daikon & Oxtail Vinaigrette

£22.00

Green Asparagus, Wild Garlic, House Ricotta & Lemon

£23.00

PASTA

Red Prawn Spaghetti & Puntarelle

£26.00

Strozzapreti Morels, Wild Garlic & Egg Yolk

£32.00

Mussels and Scallop Ravioli, Razor Clams & Sea Vegetables

£26.00

Duck Cannelloni, Mushrooms Ragu & Wild Garlic

£24.00

MAINS

Iberico Pork Pluma, Wild Garlic, Asparagus & Cucumber

£39.00

Glazed Duck Breast, Cime di Rapa & Red Meat Radish

£40.00

Grilled Dover Sole, Seaweed Butter & Kale

£46.00

Chargrilled Whole Seabass & Puntarelle Alla Romana

£39.00

VEGETABLES

Roast King Oyster Mushrooms, Cauliflower & Red Wine Jus

£21.00

Chargrilled Delica Pumpkin, Hazelnut Dukkah & Whey Butter

£16.00

Purple Sprouting Broccoli, Piquillo Peppers Purée & Olive Tapenade

£14.00

Hispy Cabbage, Kohlrabi, Miso & Furikake

£11.00

Crispy Belle De Fontenay

£11.00

DESSERTS

Pain Perdu, Tonka Bean Ice Cream

£14.00

Poached Pear & Yoghurt Ice Cream

£13.00

Amalfi Lemon Tart, Crème Fraîche Ice Cream

£13.00

Champagne Lanson Le Rosé Création 67, NV, France.

£19/125ml.

CHEESES (£13.50 For 3)

Elrick Log

£4.50

Gruyère Alpage

£4.50

Roquefort Papillon Biologique

£4.50

CHEF'S CHOICE

SNACKS

Sourdough & Butter

Crab & Seaweed Tartlets

STARTER

Cured Yellowtail, White Asparagus & Cedro Lemon

Champagne Lanson Le Blanc de Blancs, Reims, France, NV

PASTA

Strozzapreti, Morels, Wild Garlic & Egg Yolk

Spätburgunder Trocken, Hanewald-Schwerdt, Pinot Noir, Germany, 2020

FISH

Grilled Dover Sole, Seaweed Butter & Kale

Tenderstem Broccoli, Miso & Furikake

Stephen Vincent, Chardonnay, North Coast, California 2019

MEAT

Iberico Pork Pluma, Wild Garlic, Asparagus & Cucumber

Crispy Belle de Fontenay Potatoes

Los Vascos, Cabernet Sauvignon, Valle De Colchagua, Chile, 2020

DESSERT

Pain Perdu, Tonka Bean Ice Cream

Zibibbo, Passito Liquoroso, Cantine Pellegrino, Sicily, Italy, 2020

Chef's Choice Tasting Menu £93 pp; Wine Pairing £70 pp; To be taken by the entire table

WINE

FIZZ

125ml Bottle

Prosecco Brut Millesimato, Villa Folini, Veneto NV, Italy

£52.00

Domaine Kientzler, Brut Crémant, Alsace NV, France

£12.00 £67.00

Champagne Lanson Le Black Réserve, Reims NV, France

£17.00 £99.00

Champagne Canard - Duchene, Cuvée Leonie Brut, Reims NV, France

£99.00

Champagne Lanson Le Rosé Création 67 NV, France

£19.00 £125.00

Champagne Devaux Cuvée D, Cote des Bar NV, France

£150.00

Champagne Devaux Cuvée Rosé, Cote des Bar NV, France

£160.00

Champagne Lanson Le Blanc de Blancs, Reims NV, France

£165.00

Bollinger Brut, Special Cuvée, Reims NV, France

£175.00

WHITE

	125ml	500ml	Bottle
Verdejo, Marques De Arvista "La Mision", Rioja 2021, Spain			
	£10.00	£33.00	£42.00
Pinot Grigio, Le Rugiade Delle Venezie, Veneto 2021, Italy			
	£11.00	£35.00	£46.00
Alvarinho, QM Loureiro, Lisboa 2022, Portugal			
			£48
Grüner Veltliner, Heideboden, Nittnaus, Burgenland 2020, Austria			
	£13.00	£39	£52.00
Soave Classico DOC, Cantina del Castello, Veneto 2021, Italy			
			£53.00
Sauvignon Blanc Bordeaux Dourthe N*I, Bordeaux 2022, France			
			£54.00
Muscadet-Sèvre-et-Maine-sur-lie, Peninsula V.V., GADAIS Père et Fils, Loire 2020, France			
			£57.00
Friulano, Tenute Tomasella, Veneto 2021, Italy			
			£59.00
White (Skin Contact: Sauvignon/Chardonnay/Viognier), Ben Haines, Yarra 2021, Australia			
			£60.00
Riesling, Cave de Ribeauville, Alsace 2020, France			
	£15.00	£48.00	£61.00
Picpoul de Pinet, La Comtesse, Languedoc 2022, France			
			£63.00
Sauvignon Blanc Meltwater, Marlborough 2022, New Zealand			

£64.00

Côtes du Rhône, Blanc le Serre de la Garde, Domain Fond Croze 2021, France

£65.00

Gavi, Tenuta San Lorenzo, Piedmont 2022, Italy

£66.00

Abbazia di Novacella Kerner, Alto Adige 2022, Italy

£67.00

Mâcon-Villages, Domaine Philippe Charmond, Burgundy 2022, France

£68.00

Falanghina, Farro, Campi Flegrei, Campania 2019, Italy

£68.00

Albarino, Davila O Rosal Valminor, Rias Baixas 2022, Spain

£70.00

Gewurztraminer, Cave de Ribeauville, Alsace 2018, France

£71.00

Stephen Vincent Chardonnay, North Coast, California 2019, USA

£16.00 £53.00 £76.00

Bourgogne Aligoté, Jerome Chezeaux, Burgundy 2021, France

£79.00

Chablis, Domaine des Hates, Burgundy 2022, France

£84.00

Sancerre, Domaine Henry Natter, Loire 2021, France

£87.00

Saint-Joseph Cuvée Ro-Ree, Dom. Louis Cheze, Rhône 2021, France

£110.00

Auxey-Duresses Les Vireux, Raymond Dupont-Fahn, Burgundy 2020,
France

£135.00

Penfolds Bin 311 Chardonnay, South Australia 2018, Australia

£145.00

Pouilly-Fuissé, Denis Jeandeu, Vieilles-Vignes, Burgundy 2020, France

£29.00 £166.00

ROSÉ

125ml 500ml Bottle

Cinsault & Grenache, Estrelia, Coteaux d'Aix en Provence 2022, France

£11.00 £34.00 £42.00

Jardin de Roses, Paul Mas, Château Lauriga, Languedoc 2021, France

£13 40 £58.00

SWEET & FORTIFIED

100ml Bottle

Amontillado, Vina AB, Jerez 12 yrs Spain

£10.00 £63.00

Tokaji Late Harvest, Dorgo Vineyard, Disznoko 0.5L 2017, Hungary

£14.00 £65.00

Zibibbo, Passito Liquoroso, Cantine Pellegrino, Sicily 2019, Italy

£15.00 £70.00

Château Roumieu, Sauternes, Bordeaux 2019, France

£18.00 £91.00

Dixon's Double Diamond 10 Year-old Tawny, Porto NV, Portugal

£20.00 £100.00

RED

125ml 500ml Bottle

Montepulciano D'Abruzzo, Monte Tessa, Italy 2021, Italy

£10.00 £33.00 £42.00

Malbec, 'Gardemiel Vineyard', Paul Mas Estate, Languedoc 2022, France

£12.00 £37.00 £51.00

Saint-Nicolas-de-Bourgueil, Le Clos, Le Clos du Vigneau, Loire 2020,
France

£56.00

Tempranillo, Portia Roble, Castilla y Leon, Ribera Del Duero 2021, Spain

£64.00

Spatburgunder Trocken, Hanewald-Schwerdt, Pfalz 2020, Germany

£14.00 £46.00 £65.00

Blaufrankisch 'Edelgrund' Nittnaus, Burgenland 2019, Austria

£67.00

Vacqueyras, 'Le Village', Domaine Montirius, Rhône 2020, France

£68.00

Barbera D'Alba, Mauro Molino, Piedmont 2022, Italy

£68.00

Los Vascos, Cabernet Sauvignon, Barons de Rothschild Lafite,
Colchagua 2021, Chile

£15.00 £53.00 £70.00

Primitivo, Tagaro Cinquenoci, Masseria Tagaro, Puglia 2021, Italy

£71.00

Chianti Rufina, Colognole, Tuscany 2018, Italy

£72.00

Chateau Cailleteau Bergeron, Blaye Cotes de Bordeaux 2019, France	£74.00
Syrah, Volupta, Terre Siciliane, Sicily 2020, Italy	£75.00
Stephen Vincent Pinot Noir, North Coast, California 2020, USA	£79.00
Chianti Colli Senesi, Poggio Salvi, Tuscany 2019, Italy	£80.00
Mavrud & Cabernet Sauvignon, Ketri, Thracian Valley 2018, Bulgaria	£89.00
Monteregio 'Super Tuscan' Conti San Bonifacio 2019, Italy	£96.00
Diane de Belgrave, Haut-Medoc, Bordeaux 2015, France	£110.00
Santenay, Les Champs Claude, Jean Marc Pillot, Burgundy 2021, France	£125.00
Château Musar 'Gaston Hochar' Bekaa Valley 2017, Lebanon	£135.00
Saint Joseph Cuvee Caroline, Louis Cheze, Rhône 2021, France	£140.00
Cheval Quancard 'Apertus', Margaux, Bordeaux 2018, France	£150.00
Barolo "Palazzo Schiavino", Piedmont 2017, Italy	£29.00 £160.00
Amarone della Valpolicella, Grotta del Ninfeo, Domenico Fraccaroli, Veneto 2016, Italy	

£170.00

Château Chasse-Spleen, Moulis en Médoc, Bordeaux 2014, France

£180.00

Château Gloria, Domaines Martin, Saint-Julien, Bordeaux 2016, France

185.00

Château Le Garde, Pessac-Léognan, Bordeaux 2009, France

£200.00

Soquel Vineyards, Trinity Rosso, California 2010, USA

£280.00

Château Cantenac Brown, Margaux, Bordeaux 2016, France

£280.00

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