

Lunch

Menu Availability Wednesday - Friday | Lunch 12pm – 2.30pm

Apéritif

I am very specific with my negroni 16
Westwell 'Pelegrim' Brut NV - Kent 15

The Working Lunch – Three courses £40

Crushed Vesuvio tomato 'Gazpacho style'
Summer bouillon of mackerel, gooseberries, borlotti beans and basil
Buffalo ricotta, yellow peach, purslane salad, Sicilian olive oil

Loire valley rabbit simmered in white wine, young vegetable fricassée
Cornish cod, white minestrone of summer vegetables, mussels, sea herbs
Ricotta gnudi, soft herb and Parmesan velouté, voatsiperifery pepper

Tunworth - British camembert style cheese
Congolese cru Virunga 70% chocolate nemesis, raw crème fraîche
Mountain pine cone ice cream, pine syrup

À la carte - 3 Course £79

Crisp Sutton Hoo chicken, hand cut macaroni 'Cacio e Pepe'
Warm smoked eel lacquered with sanshō pepper, grilled tropea onion, satay relish, sourdough sandwich
Isle of Orkney hand - dived scallop & Maldon oyster 'crudo', sea herbs, English peas (Supp £6)
Classic duck and pork terrine 'en croûte' with figs and hazelnuts

Denbighshire rack and shoulder of lamb, slow roasted Lombardy Breme onion 'La Dolcissima', green beans
Roast veal sweetbread from the Aubrac, fennel fondant, Brittany white beans, fresh almond, soubise (Supp £10)
Line caught seabass, white minestrone of summer vegetables, mussels, sea herbs

Selection of English and French farmhouse cheese from La Fromagerie (Supp £5)
Congolese cru Virunga 70% chocolate nemesis, raw crème fraîche
English custard tart, golden sultanas, pine nuts, salted butter
Wild honey ice cream, English strawberries, pink praline crumble
Classic crisp choux bun, gariguetta strawberry jam

We are fastidious about provenance and seasonality of our produce, sourcing mostly from small artisan and day-boat suppliers, that ethos also applies to our beverage. Bespoke wine pairing is also available to partner your lunch or dinner.

Food allergy advice. We welcome enquiries from our guests who wish to know whether any meals contain particular ingredients. Please ask a member of staff and we will be happy to help.
Price includes VAT. A discretionary 15% service charge will be added to your bill.