



Lunch Tasting Menu

Tuna carpaccio with confit new potato, soft boiled St Ewes egg,
black olive, green beans, pommery mustard dressing

Moschofilero, TOMH, PDO, Mantinia, Troupis Winery, Greece, 2021

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Terrine of rabbit, ham hock and black pudding with spiced apple
chutney, toasted campaillou

Riesling, Novas Stella Selection, Emiliana, Valle de Bío Bío, Chile, 2021

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BBQ Monkfish with squid ink risotto, carrot puree, saffron braised
fennel, buttermilk, sauce matelote

*Criolla, Las Compuertas, Luján de Cuyo, Durigutti Family,
Mendoza, 2021*

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Breast of rare breed chicken 'Poulet Basseri' with crispy thigh,
celeriac and anchovy, creamed lettuce, black olive
and parmesan feuilletée, madeira sauce

*Rive Barbera d'Asti Superiore, Azienda Agricola Il Cascinone,
Piemonte, Italy, 2019*

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Earl Grey custard tarte with strawberry crèmeux and pistachio
ice cream

Tokaji, Late Harvest, Tokay Classic Winery, Mád, Hungary 2021

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£50 per person
+ £35 with matching wines
Cheese as an additional course £12

**Tasting menu only available before 1.45pm,
And only as a 'whole table' option.**

If you have a food allergy, intolerance, or sensitivity, please speak to your server about ingredients in our dishes before you order your meal. Whilst we do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free. Nut traces may be found in any menu item. Some dishes may contain shot. A discretionary 12.5% service charge will be added to your bill. All prices are inclusive of VAT.