

warehouse

our story

Warehouse takes its name from its origins as a 19th century Covent Garden fruit and vegetable warehouse. The history of the space has echoes in the menu, where traditional preservation methods and heritage produce are used alongside modern and innovative culinary techniques. By working with the seasons, the essence of nature is translated onto the plate, with whole ingredients used to their full potential. We carefully select and work closely with suppliers based on the quality of their produce and their commitment to sustainability.

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Two courses for £25 | Three courses for £30
(Served with a glass of English sparkling wine)
12:00-3:00pm and 5:30-7:00pm

starters

Beef tartare, Biber Chilli, Sweet Onion

or

Heritage Tomatoes, Pumpkin Seeds, Rooibos Tea *(ve)*

mains

Spring Lamb, Nettles, Anchovies

or

Swede, Morel Mushrooms, Wild Garlic *(ve)*

dessets

Chocolate Tart, Peppermint Ice Cream

or

Ice Cream Sandwich *(ve)*

(ve) vegan

If you have any allergies or require information on any allergens relating to dishes on our menu please ask a member of the team for more information. All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.