



Lunch set menu

Set Lunch Menu

£39 per person

Shared between 2 guests, enjoyed in under an hour

WOOD-FIRED POTATO BREAD (v*)
Truffle honey, chickpea miso butter

HERITAGE BEETROOT PASTRAMI (v*, gf)
Goat's cheese Chèvre, hazelnuts

BLACK CHICKPEA HUMMUS (v*, gf)
Braised leek, wild garlic 'tatbila'

HALLOUMI DOUGHNUTS (v)
Goat's curd, lemon, truffle honey

CHARCOAL ROASTED AUBERGINE (v*, gf)
Mushroom & celeriac, lemon thyme

CHARCOAL BRICK-PRESSED SPATCHCOCK (gf)
Smoked onion soubise, herb salsa

BATATA HARRA (v*, gf)
Crispy spiced potatoes & herbs

Additional dishes

CHARCOALED KING PRAWNS 34
Spiced XO

WAGYU BEEF TARTARE (gf) 24
Grape mustard, artichoke crisps

GRILLED COURGETTE (v*,gf) 14
Mint salsa verde, crème fraîche

(v) Vegetarian | (v*) Vegan/Can be made vegan | (gf) Gluten-free