

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

BLACK CHICKPEA HUMMUS (v*, gf)
British foraged mushrooms, 'herb tatbila'

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

OUR SIGNATURE CURED ANGUS BEEF (gf)
Pickled guindillas, 'ezme' salsa

CHARCOAL ROASTED AUBERGINE (v*, gf)
Mint, parsley & heritage radish salsa, lemon thyme

CHARCOAL BRICK-PRESSED SPATCHCOCK (gf)
Black garlic, mushroom jus

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

additional dishes.

GRILLED OCTOPUS (gf) | 26
Spiced langoustine & chickpea ragu

SEA BASS FILLET (gf) | 38
Heritage tomatoes, smoked sumac, chilli

GRILLED ASPARAGUS (v*, gf) | 12
Tarragon & caper aioli

LUNCH MENU

Mediterranean cuisine
reimagined

J.