

# LUNCH

JANUARY | WINTER

## STARTS

*A Selection of Homemade Bread with  
Lincolnshire Poacher Hand Patted Butter...6*

Spiced Parsnip Velouté  
*Celery, Hazelnut, Onion Fritter*

Poached Chalk Stream Trout  
*Buttermilk, Horseradish, Beetroot*

Chicken Liver and Foie Gras Terrine  
*Fruit Chutney, Brioche*

Grilled Cornish Octopus....+12 supp  
*Bacon Jam, Charred Fennel, Sea Herbs*

## MAINS

Potato Gnocchi  
*Roast Leek, Delica Pumpkin Sage, Pine Nuts, Aged Pecorino*

Roast Cornish Pollock  
*Roast Celeriac, Cavolo Nero, Brown Shrimps*

Smoked Eel Omelette  
*Spinach, Bacon, Café de Paris Butter*

Roast Scottish Partridge  
*Green Lentil Fricassee, Nduja, Kalettes*

Hereford Beef Tournedos....+36 supp  
*Foie Gras, Mushroom, Nasturtium, Salsa Verde*

## SIDES....8 each

Crisp Pomme Anna | Mashed Potato | Creamed Spinach | Green Salad |  
Braised Red Cabbage | Sandy Carrots and Sunflower Seeds |

## PUDDINGS

Lemon Chiboust  
*Grapes, Nasturtium*

Custard Tart  
*Crème Fraîche*

A Selection of Sorbets  
*Buttermilk, Grape, Pear & Bourbon*

Baron Bigon....+8 supp  
*Celery, Grapes, Fruit Chutney, Crackers*

Two Courses....34 Three Courses....38 Wine Pairing....38

*For food allergies and intolerances please alert a  
member of our team. Game may include lead shot.*



*Prices are VAT inclusive. A discretionary 15% service  
charge will be added to your bill.*