SET LUNCH MENU

Venison

Celeriac/ Violet/ Garlic mustard leave

Broad bean

Lovage/Coastal herbs

Sea bream

Tobiko/ Mustard leave/ Cos lettuce

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White asparagus

Pine needle/ Walnut

Skate

Beurre noisette/ Onion/ Caper

Duck

Rhubarb/ Brussel sprout/ Red onion/ Praline rose

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Grapefruit

Date! Pine nut

Avocado

Equatorial chocolate/ Lime

Cheese

Bread/ Oatcakes

(£10.00 supplement)

2 courses & coffee or tea £40.00 3 courses & coffee or tea £45.00 2 or 3 courses, ½ bottle of wine & coffee or tea £60.00 Allergen information is available upon request Please advise us of any allergies or dietary requirements

> 20% VAT is included A discretionary 12.5% service charge will be added