

LUNCH

12PM – 3PM

LEEK & POTATO MOSAIC Nori / Burnt Spinach Emulsion / Tapioca Cracker (VE, GF)

BURRATA Smoked Almond Pesto / Basil Crisps (VO, GF)

TORCHED MACKEREL Wasabi Emulsion / Compressed Cucumber (DF, GF) +£3 SUPPLEMENT



EGG YOLK & CARAMELISED ONION RAVIOLO Pickled Shimeji / Pak Choi / Mushroom Consommé / Sesame (VO)

SEA TROUT Fennel Purée / Brown Shrimp / Apple / Beurre Noisette (GF)

GUINEA FOWL Summer Squash / Broad Bean & Asparagus Tabbouleh / Chervil Cream (GF)

LAMB CANNON Spring Greens / Samphire / Goat's Curd / Caper Purée / Anchovy Sauce (GF)



ST ELLA GOAT BEIGNET Red Currant Preserve / Orange (V)

HAZELNUT PRALINE SMORE Chocolate Shortbread / Torched Marshmallow

YOGHURT PANNA COTTA Strawberry / Champagne & Elderflower Gel / Brown Butter Crumb (VO)

2 COURSES £34 | 3 COURSES £42

GF = Gluten Free, GO = Gluten Free Option, V = Vegetarian, VE = Vegan, VO = Vegan Option

We add a 12.5% service charge to our bills, which all goes to our staff, but please let us know if you would like this removed.

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