

WHITELEY'S

KITCHEN

SUMMER SET LUNCH

TWO COURSES

39 per person

THREE COURSES

48 per person

STARTERS

Strawberry gazpacho, fermented honeycomb tomatoes & basil **VG**

Fennel salad, rocket pesto & Old Winchester **V**

Stracciatella, fermented rhubarb & hot honey **V**

MAINS

Grilled mackerel, samphire sauerkraut & lime

Miso & black garlic glazed aubergine, spring onion & toasted hemp **VG**

Grilled bavette with fermented chimichurri

Add fries 8

DESSERTS

Honey fermented apricots, lemon diplomat, almond ice cream **V**

70% Virunga chocolate, coffee mousse, milk ice cream

Macerated blackberries, nettle meringue, blackberry sorbet **VG**



V- VEGETARIAN VG - VEGAN

All our ingredients are carefully selected for their quality and sustainability credentials. Please ask a member of our team for assistance with any allergies or dietary requirements. All prices include 20% VAT. A discretionary service charge of 14.5% will be added to your bill.