

FIVE COURSE LUNCH MENU

Available Monday to Friday

Rice & Flesh (c.1390)

Almond, saffron, veal sweetbreads & smoked eel

2015 Aidani, Argyros Estate, Santorini, Greece

Meat Fruit (c.1500)

Mandarin, chicken liver parfait & grilled bread

2008 Sauternes Castelnau de Suduiraut, Preignac, Bordeaux, France

Cod in Cider (c.1940)

Chard & flamed mussels

2012 Le Soula Blanc, G. Standley et G. Gauby, VdP Cotes Catalanes, France

Spiced Squab Pigeon (c.1780)

Onions, artichokes, ale & malt

2012 Blaufränkisch 'Leithaberg', Weingut Prieler, Burgenland, Austria

Chocolate Drops (c.1790)

Malt cake, white chocolate, barley cream, chocolate & ale ice cream

2002 Quinta da Roêda, Croft, Douro, Portugal

Set Five Course Menu £95

Wine Pairing Available £65

(100ml per glass)

Please kindly note this menu should be selected by the whole party

Please inform us of any allergies
& ask for further details of dishes that contain allergens

Please note all prices include VAT at the current rate.
A discretionary service charge of 13.5% will be added to your bill.