

LUNCH MENU

THURSDAY 22ND FEBRUARY

12-3PM

Olives 5

Salted almonds 5

Padron peppers 9

Coriander, garlic & chilli bread, chickpeas 9

N'duja, tomato & Taleggio pizetta 15

Smoked anchovies, broccoli & aioli 12

Aubergine, radicchio, red onion, olives & goats' cheese 14

Barbary duck, chicory, orange, watercress & pistachio 17

Devon crab, kohlrabi, celeriac, apple, buttermilk & dill 18

Wild mushrooms, lentils, burrata, kale & walnuts 27

Skate, confit fennel, samphire & caper butter 28

Venison, Jerusalem artichokes, broccoli & fried sage 31

Highland wing rib, fried potatoes, cavolo nero & horseradish 100 (for 2/3)

Fried potatoes 7\

Cavolo nero 7

Leaf salad, rocket & pumpkin seeds 7

Chocolate torte, Amarena cherries & crème fraiche 10

Baked frangipane, Yorkshire rhubarb & yoghurt sorbet 8

Fudge ice cream 8

Passion fruit sorbet 8

Cheese 14

**We are now a cashless restaurant and are accepting card payments only.
We apply a 1 hour 45 minute turn time to all tables. If you think you will need longer, please ask a
member of staff and we will try to accommodate where possible.
Please let us know if you have any food allergies or special dietary requirement.**