

SET LUNCH MENU

Mackerel

Rhubarb/ Ginger/ Cucumber

Foie gras

Mousse/ Walnut/ Eucalyptus

Jerusalem artichoke/ winter truffle

Hen's egg/ Hazelnut/ Grumolo

(£25.00 supplement)

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Risotto

Black truffle/ Aged parmesan

(£25.00 supplement)

River trout

Sauerkraut/ Cabbage/ Guanciale

Piglet

Tandoori/ Pak choi/ Carrot/ Lemongrass

Artichoke

Salsify/ Yeast

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Carrot

Equatorial chocolate/ Cardamom

Kiwi

Bergamot/ Buttermilk

Cheese

Bread/ Oatcakes

(£10.00 supplement)

3 courses & coffee or tea £40.00

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