

SET LUNCH

3 courses £39.50

with half bottle of sommelier selected white or red for £58.50

Starters

Braised cardoon, truffle, smoked Montgomery's cheddar velouté

British garden vegetable salad, blood orange, lemon gel, carrot and vanilla

Mains

Parsley & garlic risotto, woodland mushrooms & truffle

Roasted squash filled agnolotti, squash, vanilla & lime purée,
pickled quince, Amontillado sherry velouté

Desserts

Smoked chocolate ganache, Mouneyrac pear sorbet, vanilla syrup

Hazelnut financier, vanilla cream, burnt clementine ice cream

Selection from the cheese board (£8.00 supplement)

A selection of ice-creams & sorbets

with sweet wine pairing suggested by sommelier £10.00 supplement

VAT included.

A discretionary service charge of 12.5% will be added to your bill

For information relating to allergens within our food please request to view our allergen matrix