

## Lunch Menu

3 course £58

2 course £48

### Aperitif

*Moët & Chandon Grand Vintage 2015*

£20 / £100

### “Tea & Cake”

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### Starters

Cornish hen crab & apple, Pickled kohlrabi, Warm brown crab bisque

Delica Pumpkin, Koshihikari rice, Maitake ragout, Lime Chantilly

Shellfish raviolo, Golden Oscietra caviar, Wild mushroom & seaweed duxelles,  
36 month aged parmesan

£20 *supplement*

### Mains

Newlyn Cod, Squid & Beans, Celeriac purée, Onion lyonnaise, Bordelaise Sauce

Cumbrian Lamb Rump, Braised leg, Fondant potato cooked in seaweed butter, Haggis,  
“neeps & tatties”

65-day aged beef fillet, Duck liver, Kohlrabi roasted in beef fat,  
morels stuffed with veal sweetbread, Périgord truffle sauce

£25 *supplement*

### Desserts

Brogdale “Pear”, Milk & Honey

Butternut Squash crème brûlée, Miso granola, Clementine, Squash & Yuzu sorbet

Selection of British Isles cheese

£15 *supplement*

### Petit Fours

VAT included. A discretionary service charge of 15% will be added to your bill  
For information relating to allergens within our food please request to view our allergen matrix