

Lunch Menu

3 course £58

Aperitif

Moët & Chandon Grand Vintage
2015 £20 / £100

Cocktail of the week
Tequila, Blueberry, Chili, Ginger beer
£12

Clear headed of the week
Everleaf Forest, Ginger, Light Tonic
Water £9

“Tea & Cake”

Starters

Isle of Wight tomatoes dressed in Picualia olive oil, Seirass cheese, sourdough,
Charentais melon and sherry sorbet, Ibérico ham

Pressed smoked ham knuckle, rabbit & duck liver, umeboshi rhubarb,
red plum and toasted brioche

Shellfish raviolo, Umai caviar, wild mushroom & seaweed duxelles,
36 month aged parmesan
£20 supplement

Mains

Newlyn Cod, caramelised cauliflower, Isle of Barra cockle butter sauce, pickled wild garlic, Lardo,
fujiko & potato crumb

Devon lamb rump, braised shoulder, smoked Linzer potatoes, gem lettuce, Wye Valley asparagus

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

Jersey milk crème brûlée, candied Provence white asparagus, Gariguetta strawberries

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