



Lunch Menu April 2024

Recommended to start a glass of Vouvray Pétillant £10

Raw peas and broad beans in apple and mint vierge,
smoked eel, fine herbs

*Pinot Blanc, Domaine Christophe Mittnacht, Terres d'étoiles, Hunawihr,
Alsace, 2021*

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Salad of cold roast veal and grilled courgette with preserved
lemon, smoked almonds, gordal olives. marjoram

Gewurztraminer, Cave de Turckheim, 'Sables et Galets', Alsace, 2021

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Roast Cornish cod with seaweed crushed potatoes,
new season green asparagus, morel stuffed with
scallop mousse, chive and roe sauce

Chardonnay Reservado, Fabre Montmayou, Mendoza, Argentina, 2023

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Duo of Huntsham Farm 55-day aged pork with potato
and black pudding, baked apple, sauce Robert

*Adriano Marco E Vittorio Barbaresco Basarin, Riserva, Piedmont, Italy
2009 (Served from Magnum)*

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Baked chocolate tarte with poached pear, burnt honey,
yoghurt sorbet

Pacenzia Zibibbo, Vendemmia Tardiva, Tenute Orestiadi, Sicily, NV

£55 per person
+ £35 with matching wines
Cheese as an additional course £12

**Tasting menu only available until 1.45pm,
And only as a 'whole table' option**

If you have a food allergy, intolerance, or sensitivity, please speak to your server about ingredients in our dishes before you order your meal. Whilst we do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free. Nut traces may be found in any menu item. Some dishes may contain shellfish. A discretionary 12.5% service charge will be added to your bill. All prices are inclusive of VAT.