



Lunch Menu January 2024

Glass of Balfour Sparkling Rosé, Saignée £10.00

Death in the Afternoon *Gin, Absinthe, Simple Syrup & Rhubarb Bitters Topped with Champagne* £14.50

Oporto Mule Bellini *Ginger Shrub, White Port & Lime Juice Topped With Ginger Beer & Prosecco* £12.00

Apple & Pear Collins *Apple Sourz, Poire Williams, Lemon Juice, Simple Syrup, Topped with Soda* £12.00

Mezcal Margarita *Mezcal, Orange Curacao, Lime Juice, Yellow Chartreuse* £12.00

Winterberry Sour *0% Italian Spritz, Cranberry Juice, Lime Juice, Grenadine, Simple Syrup, Egg White* £8.00

Please let a member of the team know if you have any allergies or food intolerances.

STARTERS

Watercress velouté with sheep milk labneh, paprika granola, sundried tomato tapenade, smoked olive oil

'Oyster Vichyssoise', baked Carlingford oysters with creamed leeks, chive butter and potato crumb

Poached Vosges quail with cep duxelle, roasted king oyster mushroom, sherry caramel, sweetcorn sauce

Cold roast veal with bitter leaves, blood orange, walnut ketchup, bleu d'Auvergne

MAINS

Casserole of toasted barley and field mushroom with celeriac, wild mushrooms, crispy kale, tarragon oil

Grilled octopus with coco bean casserole, smoked almonds, stuffed green olive, monks beard, preserved lemon velouté

Cornish cod with crushed parsley root, roasted romanesco, parsley root and vanilla purée, turnip tops and miso sauce

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

Rare breed chicken 'Poulet Basser' Chasseur, white bread purée, grilled oyster mushrooms, tomato and tarragon boudin blanc, cep sauce

Side orders of vegetables or potatoes are available at £4.50 per portion.

DESSERTS

Dark chocolate moelleux with caramelised banana, passionfruit gel, crème fraîche sorbet *(Allow 12 minutes)*

Baked Lemon tarte with blueberry crémeux, ginger crumb, blueberry sorbet

Winter fruit salad with candied walnuts and walnut crumb, cinnamon meringue, pear sorbet

Selection of cheese from "La Fromagerie" (£8 supplement)

£48 for three courses

There is a small possibility that nut traces may be found in any menu item. Our game dishes may contain shot.

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.

Menu descriptions do not contain all ingredients. As our produce is purchased freshly each day, please be understanding if certain dishes are not available.

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

All prices are inclusive of VAT.