



## Lunch Tasting Menu January 2024

*Recommended to start a glass of Petillant Naturel £12*

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

*MontLouis Sur Loire, 'Touche Mitaine', Le Rocher des Violettes,  
Loire, 2020*

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

*Mary Rose, Hush Heath Estate, Kent, 2022*

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

*Seresin Estate, Chardonnay, Marlborough, New Zealand, 2021*

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

*Syrah & Roussanne, Salvaje, DEmiliana, Casablanca, Chile, 2021*

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Lemon tarte with blueberry crèmeux, ginger crumb,  
blueberry sorbet

*Coteaux du Layon, St. Aubin Domaine des Barres, Loire 2022*

£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. Game dishes may  
contain shot. A discretionary 12.5% service charge will be  
added to your bill. All prices are inclusive of VAT.