



## Lunch Tasting Menu January 2024

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

Beetroot cured Chalk Stream trout, horseradish mayonnaise,  
roasted beetroot, pickled cucumber, apple and tarragon vierge

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

~ ~ ~

Poached Vosges quail with crispy quail's egg, roasted garlic  
purée, bacon, sweetcorn and confit onion casserole,  
red wine sauce

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

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

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

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Breast and leg of Devonshire duck with preserved clementine,  
burnt orange, baby carrots cooked in miso butter, chicory jam,  
sauce anise

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

~ ~ ~

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 9pm,  
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.



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