

## Chef's Lunch Set Menu

### Snacks

La Perle Noire oyster, guanciale, finger lime £11

Brick pastry sandwich, truffled ricotta, honey £10

Landes duck liver parfait, Moroccan spices, pear chutney £12

Selection of artisanal bread, Senia olive oil £6.5

### To Start

Cured mackerel, green apple, horseradish, hazelnut oil

Heritage beetroot Pearls, blood orange, aged balsamic

Miso pork belly, bergamot, puntarella

Dorset crab raviolo, charred fennel, beurre blanc (£10 Supplement)

### Mains

Barbecued Cornish cod, Jerusalem artichoke, Vin Jaune

Slow cooked BBQ Fallow deer shoulder, king cabbage, anchovy bagna cauda

BBQ cauliflower steak, plankton, yuzu ponzu, black truffle

Grass fed côte de boeuf, sauce Bordelaise to share (£45 supplement per person)

### Sides

Smoked Charlotte potato, winter truffle £13

Caramelised Roscoff onion, seaweed tartare £11

### Desserts

Concorde pear tart, liquorice, frosted sabayon

Baba au tiramisu – ideal to share between two (£14 supplement)

Truffled Brie de Meaux, Port, walnut

**2 courses £49 - 3 courses £55**

VAT is included at the current rate

14.5% discretionary service will be added to your bill

Game dishes may contain lead shot & bones, Crab dishes may contain shell

Please let the manager know of any allergies or dietary requirements.