

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.