



Lunch Tasting Menu May 2024

Recommended to start a glass of Vouvray Pétillant £10

Raw peas and broad beans in apple and mint vierge,
smoked eel, fine herbs

Pinot Blanc, Domaine Christophe Mitnacht, Terres d'étoiles, Hunawih, Alsace, 2021

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Salad of cold roast veal and grilled courgette with preserved
lemon, smoked almonds, gordal olives. marjoram

Gewurztraminer, Cave de Turckheim, 'Sables et Galets', Alsace, 2021

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Roast Cornish cod with seaweed crushed potatoes,
new season green asparagus, morel stuffed with
scallop mousse, chive and roe sauce

Chardonnay Reservado, Fabre Montmayou, Mendoza, Argentina, 2023

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

Rebecca May, Van Wyk Wines, Western Cape, South Africa, 2019

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Baked chocolate tarte with poached pear, burnt honey,
yoghurt sorbet

Pacenzia Zibibbo, Vendemmia Tardiva, Tenute Orestyadi, Sicily, NV

£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.