

LUNCH

AVAILABLE UNTIL 26TH NOVEMBER

FLAX & OAT SOURDOUGH Cultured Butter / Tarragon Oil (GO, VO)



PASTRAMI-SPICED BEETROOT CARPACCIO Horseradish “Crème Fraîche” / Rye Crumb / Dill (GO, VE)

PEARL BARLEY Butternut Squash / Pumpkin Seeds / Baby Kale / Sage Vinaigrette (VE)

SMOKED BEEF TARTARE Egg Yolk Jam / Pickled Kohlrabi / Nori Crisps (DF)



CRISPY RICE CAKE XO-glazed Maitake / Wood Sorrel / Smoked Onion Cream / Pickled Shimeji (VE)

ROASTED MONKFISH TAIL Charred Pak Choi / Coconut Cream / Crispy Buckwheat / Lime (GF)

PORK TENDERLOIN Celeriac Purée / Apple / Pickled Cabbage / Ascension Cider Sauce (GF)

SELMESTON VENISON LOIN Roasted Artichoke / Mead / Poached Plum / Rainbow Chard (GF)



BRAISED CELERY Shropshire Blue Cheese Sauce / Pickled Grapes / Toasted Pecan (GF)

MALT PARFAIT Caramelised Pear / Walnut Praline / Verjus (V)

CHOCOLATE FINANCIER Salted Caramel / Crème Fraîche / Cocoa Nib Tuile / Hazelnut (VO)

2 COURSES £36 | 3 COURSES £45

GF = Gluten Free, GO = Gluten Free Option, V = Vegetarian, VE = Vegan, VO = Vegan Option

We add a 12.5% service charge to our bills, which all goes to our staff, but please let us know if you would like this removed.

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