



LUNCH

2 Courses £20 / 3 Courses £25

House Bread & Butters

Pork Belly, Carrots, Ginger, Apricot, Puffed Rice

Rioja Illusion (Unoaked, Spicy Damson Fruit, Fresh & Lively) 175ml

Sea Bass, Avocado, Wasabi, Yuzu, Edamame, Tapioca, Nori

Sauvignon Blanc 'Coast to Coast' (Ripe Citrus, Balanced Light Minerality) 175ml

Smoked Aubergine, Ricotta, Tomato, Basil, Pinenuts

Albarino 'Laureatus' (Dry, Crisp, Balanced Citrus & Pepper) 175ml

Duck Breast, Sweet Potatoes, Tenderstem Broccoli, Cherry, Almond

Corbieres 'Lo Petit Fantet d'Hippolyte' (Dark, Spicy Fruit, Rich, Supple & Plush) 175ml

Cornish Hake, Courgette, Broad Beans, Fregola, Chorizo

White Rioja 'Akemi' (Subtle Floral Notes, Hint of Oak, Crisp, Ripe Tropical Citrus) 175ml

Baked Blue Cheesecake, Beetroot, Walnut, Honey, Basil

Gavi 'La Furnace' (Rounded Crisp Fruitiness, Dry and Light Mineral Notes) 175ml

SIDES

Garlic + Rosemary Potatoes - £4 / Sautéed Seasonal Greens - £4 /

Truffle Caesar Salad with Parma Ham Crumbs - £4

White Chocolate Parfait, Raspberry, Rose, Pistachio, Coriander

Godlia 'Libamus' (Bright Sweet Red Berries, Mineral Hint, Balanced and Fresh) 75ml

Coconut Pannacotta, Pineapple, Malibu, Brazil Nuts, Maraschino Ice Cream

Muscat 'Saint Jean de Minervois' (Fresh Stone Fruit and Citrus Notes, Mineral Sweetness) 75ml

Selection of Artisan Cheeses, Traditional Garnishes [£5 supplement]

Dow's LBV Port (Ripe Red and Dark Fruit, Chocolate and Tobacco Peppery Spice) 75ml

A full detailed allergens list is available on request, please speak to your server. We cannot guarantee a 100% nut free environment as nuts are used in some areas of food preparation. Game may contain shot.