



LUNCH

2 Courses £27/ 3 Courses £32

House Bread & Butters

STARTERS

Tom Yum Soup, Smoked King Oyster, Coriander, Tofu [V]

Rioja "Akemi" [Crispy & Creamy, Green Apple, Oak Hint and Subtle Vanilla]

Glazed Partridge, Leg Bon Bon, Pistachio, Celeriac

Bergerac Rouge "Cantalouette" [Intense Nose with Ripe Bramble Fruits, Spices, Nutmeg & Cedar Notes]

Charred Sea Bass, Fennel, Blood Orange

The Hermit Crab "Originals d'Arenburg" [Floral Candied Ginger Notes, Tropical Hints and Soft Minerals]

MAINS

Harissa Aubergine, Pine nut, Bulgar Wheat, Pomegranate, Mint [V]

Pinot Noir "Gassac" [Unoaked, Red Summer Fruit & Sweet Spices, Soft Tannins]

Char Siu Pork Loin, Carrot & Ginger, Namasu, Shitake, Soy Consommé

Salto del Cieco "Annesanti" [Hints of Tannins, Redcurrant & Brambles and Spiced finish]

Fillet of Cod, Onions Textures, Cavolo Nero, Chicken Cream

Carricante Organic Etna Bianco [Mineral & Volcanic Personality, Apple, Licorice, Long Savoury Finish]

SIDES

Garlic & Rosemary Baby Potatoes - £4 / January King Cabbage & Bacon - £4

Kale & White Cabbage Winter Slaw, Walnuts - £4

DESSERTS

Meyer Lemon Mousse, Blueberry, Camomile

Muscat [Fresh Orange Zest Sweetness, Almond Hint, Mineral Notes]

Dark Chocolaté Crèmeux, Blood Orange, Maraschino, Almonds

Godlia 'Libamus' [Ripe Red Berries, Balanced Minerals, Vanilla, Cacao and Toffee Hints]

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

Port [Dried Dark Fruits, Tobacco and Chocolate, Peppery Spice]

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.