



LUNCH

2 Courses £27/ 3 Courses £32

House Bread & Butters

STARTERS

Curried Sweet Potato Dhal, Coriander & Coconut [V]

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

Pressed Ox Cheek, Shaved Tongue, Cannellini Bean, Beef Broth

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

Kimchi-Cured Salmon, Wasabi, Avocado, Black Sesame, Goma Dressing

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]

Primitivo di Manduria DOP "Lu Rappaio" [Full-Bodied, Ripe Plum & Blackberry, Hint of Vanilla, Smooth Tannins]

Rolled Garlic & Rosemary Lamb Shoulder, Carrot, Salsa Verde, Buttermilk

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

Fillet of Sea Bream, Spinach, Chorizo, Saffron, Almonds

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

SIDES

Garlic & Rosemary Baby Potatoes - £4 / Hispi Cabbage & Peas - £4

Caesar Salad, Prosciutto, Edamame, Truffle Dressing - £4

DESSERTS

Milk Chocolate Bavaois, Passion Fruit, Jersey Milk

Grahan Blend no.5 white Port- [Crispy and fresh, with a fruity notes]

White Chocolate & Peanut Butter Parfait, Kaffir Lime, Banana Mousse

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

Selection of Artisan Cheeses, Traditional Garnishes (£5 supplement)

Dow's Late Vintage 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.