



LUNCH

2 Courses £27/ 3 Courses £32

House Bread & Butters

STARTERS

in Bloody Mary Gazpacho, Burrata, Celery, Confit Tomato, Lovage
Rioja "Akemi" [Crisp & Creamy, Green Apple, Oak Hint and Subtle Vanilla] + 7.5/9.5

Pressed Lamb Breast, Anchovy, Salsa Verde, Black Radish, Lamb's Lettuce
Tragolargo Blanco "Finca Casa" [Natural & Orange Wine, Medium-Bodied, Fruity, Fresh, Mineral] + 7/9

Gilthead Bream Ceviche, Mango, Avocado, Jalapeno, Puffed Corn, Coriander
The Hermit Crab "Originals d'Arenburg" [Floral Candied Ginger Notes, Tropical Hints and Soft Minerals] + 8/10

MAINS

Broccoli, Wild Garlic & Feta Wellington, Pickled Walnut, Broccoli Velouté [VE]
Vinho Verde Branco "Quinta da Sanjoanne" [Fresh, Fruity, Apple & White Peach, Orange Blossom] + 6.5/8.5

Pork Tenderloin, Glazed Cheek, Burnt Apple, Spinach, Good Life Cider
Rose "Reserve De Gassac" [Subtle Red Fruits and Pink Grapefruit Aromas, Light Body & Fresh] + 6/8

Fillet of Sea Bass, Cauliflower, Orzo, Monks Beard, Broad Beans, Nori
Prosecco DOC "Riondo Extra Dry" [Notes of White Flowers and Pear, Young & Dry] + 7.5

SIDES

Baby Potatoes & Lemon Gremolata- £4 / Buttered Hispi Cabbage- £4
Caesar Salad, Prosciutto, Edamame, Truffle Dressing - £4

DESSERTS

Dark Chocolate Marquise, Strawberries, Shortbread, Malt Ice Cream
Godelia 'Libamus' [Ripe Red Berries, Balanced Minerals, Vanilla, Cacao and Toffee Hints] + 8

White Chocolate & Peanut Butter Parfait, Kaffir Lime, Banana Mousse
Zibibbo IGT Terre Siciliane "Nicosia" [Smooth, Notes of Dried Apricot, Honey & Vanilla] +8

Selection of Artisan Cheeses, Traditional Garnishes [£5 supplement]
Dow's Late Vintage Port [Dried Dark Fruits, Tobacco and Chocolate, Peppery Spice] +8
