

Nº7

LUNCH A LA CARTE MENU 01/11/23



TODAY WE'RE POURING

BONE IDYLL DAIQUIRI 12

SNACKS

MARINATED OLIVES 4

FOCACCIA & BUTTER 4.5

ITALIAN CHARCUTERIE BOARD 13

STARTERS

HERITAGE BEETROOT TARTLET, WHIPPED ENGLISH GOAT CURD, SPICED WALNUT & HONEY GRANOLA 9

TERIYAKI GLAZED BELLY OF SUCKLING PIG, BOK CHOI, SESAME DRESSING, RICE CRACKERS, MANGO SALSA 9

CURED HAKE, WATERMELON CONSOMME, LOVAGE, CUCUMBER, CHILI, SEA HERBS 9

OCTOPUS, SAUCE ALLA ROMESCO, PARMESAN CRISP, COPANATINA, PINENUTS, SHELLFISH OIL, CREVETTE 13

MAINS

HARISSA CAULIFLOWER, YOGHURT, DUKKAH, HALLOUMI, CURRY OIL, POMMEGRANATE SALSA 15

CHALKSTREAM TROUT EN CROUTE, TEXTURES OF BEETROOT, DILL, BEURRE BLANC, SALMON ROE 23

GUINEA FOWL, PRUNES, CRISPY KALE, CARAMELISED SHALLOT PUREE, BRANDY JUS, CHESTNUT CROQUETTE 23

SIRLOIN OF SURREY FARM BEEF, SUAVE AU POIVRE, WILD MUSHROOM, SAVOURY GRANOLA 26

SIDES

ROASTED RED THUMB POTATOES WITH CHILLI GARLIC & PARMESAN 5

BROCCOLI & GREEN BEANS AMANDINE 5

PEAR, PECAN, AND BLUE CHEESE SALAD 5

DESSERTS

MILK CHOCOLATE & PEANUT BUTTER CRÉMEUX, TEXTURES OF BLACKBERRY, LEMON CURD, MERINGUE 9

BLACK FIG & RASPBERRY FRANGIPANE, HONEYCOMB, TOINKA BEAN ICE CREAM 8

SELECTION OF ARTISAN CHEESES, TRADITIONAL GARNISHES 12

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL. 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.