

SET LUNCH MENU

LINE-CAUGHT SEA BASS TARTARE
GREEN PEAS. BLACKCURRANT. HORSERADISH

CHILLED LOBSTER BISQUE
ALMOND, AVOCADO



CORNISH COD
BURRATA. TROMBETTA. REDCURRANT

RABBIT AGNOLOTTI
MINISTRONE. OREGANO

ROASTED BABY GOAT
TIAN. THYME JUICE

SHARING COURSE FOR 2 GUESTS
£20 SUPPLEMENT



A SELECTION OF FRENCH AND ENGLISH CHEESE
£10.00 SUPPLEMENT

BLOOD PEACH FROM DRÔME
ROSEMARY. ORGEAT

PAVLOVA
CHOCOLATE, COCONUT, LIME

£37.00 FOR THREE COURSES
£60.00 FOR SIX COURSE TASTING OF THE LUNCH MENU SELECTED BY CHEF
AN OPTIONAL 12.5% GRATUITY WILL BE ADDED TO YOUR BILL

LUNCH TIMING REQUIREMENTS VARY FROM CUSTOMER TO CUSTOMER
IF YOU ARE IN A HURRY PLEASE LET US KNOW