

# LUNCH

## Snacks

*Tunworth & baked potato beignet*

*Seaweed and Tapioca cracker, malt vinegar*

Slow cooked egg, cep, caramelised celeriac broth,  
winter truffle

*or*

Cornish mackerel, smoked eel, dill, pickled onions

—

Goosnargh duck, damson, hazelnut, salsify, fennel

*or*

Halibut, octopus, Tropea onion, lovage,  
fennel matelote sauce

—

Tasting of truffled cheese  
*in collaboration with La Fromagerie*

—

Pear, smoked pecan, Maple syrup

*or*

Bitter chocolate mousse, cardamom fudge, pickled cherry

4 COURSES £55

PLEASE BE ADVISED THE WHOLE TABLE MUST ORDER FROM THE SAME MENU

ALLERGEN INFORMATION FOR EVERY DISH IS AVAILABLE UPON REQUEST

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