

LUNCH

Sourdough crumpets, shellfish bisque,
dill and shallot essence

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Jerusalem artichoke cannelloni, tahini emulsion,
goat's cheese

Furmint, Bott Frigyes, Graham Mente, Slovakia 2017

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Roasted cod, fennel cream,
lovage salsa verde, matelote sauce

Forest Hill Vineyard, 'Estate' Chardonnay, Australia 2017

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Butter poached guinea fowl breast and leg,
wild mushroom ragu, hispi cabbage

"Les Sorcières", Domaine du Clos des Fees, France 2017

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Optional selection of cheese (£16.50 supplement)

Graham's 10 Year Old Tawny Port (£10 supplement)

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Nutmeg and custard tart, Yorkshire rhubarb,
almond granola, vanilla

Vouvray Cuvee "Saint Martin", Benoit Gautier, France 2011

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Sweet treats

5 COURSES £55

Sommelier's Selection £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