

LUNCH

Leigh-on-Sea cockle butter, sourdough crumpets

Mark Froydenlund, Chef Patron

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Chicken liver parfait, pain d'epices, forced rhubarb

Eve Seemann, Junior Sous Chef

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Turf smoked trout, wild leek, sorrel

Shauna Froydenlund, Chef Patron

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36-hour lamb neck, lobscouse, January king cabbage

Jack Bond, Sous Chef

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Cheese selection (*£9.50 supplement or £15 to share*)

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Lancashire custard tart

Marcus Wareing

5 COURSES £55

SOMMELIER'S SELECTION £49

Sauvignon Blanc le vin, Domaine Levin, Loire Valley, France 2015	£14.50
Viognier, "Tepusquet Vineyard", Cambria Estate, California, USA 2015	£15.00
Semillon, Peter Lehmann Art 'n' Soul, South Australia, Australia 2012	£13.50
Baga, Filipa Pato, Bairrada, Portugal 2016	£16.50
Jurancon, Clos Lapeyre, South-West, France 2016	£13.50

PORT

Graham's Tawny, 10 years (5cl)	£8.50
Blandy's Verdelho, Madeira, 10 years (5cl)	£8.50

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