

# LUNCH

## Amuse

—

Pork jowl, bubble & squeak, piccalilli  
Burrata, dandelion, hazelnut, truffle cream  
Hampshire asparagus, anchovy, Cobble Lane bresaola

—

Charred rabbit, Parmesan, risotto, wild garlic  
Rhug Estate chicken, confit leg, borlotti beans, ham broth  
Cornish squid, courgette, smoked almonds, romesco sauce

## ON THE SIDE £7.50

Hampshire asparagus, truffle cream  
Pippa potatoes, beurre noisette

—

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

—

Yoghurt, apricot, fennel, olive oil  
Warm chocolate, raspberry, buttermilk  
Hazelnut, mango, mint

2 COURSES £40      3 COURSES £55

## SOMMELIER'S SELECTION £42

Casa Ferreirinha, "Vinha Grande", Douro, Portugal 2015	£14.50
"Leon & Seraphin", Matthieu Dumarcher, Rhone Valley, France 2015	£16.50
Coteaux du Layon St Lambert, Domaine Ogereau, Loire Valley, France 2014	£13.00

## PORT

Graham's Tawny, 10 years (5cl)	£6.50
Blandy's Verdelho, Madeira, 10 years (5cl)	£7.50