

CHEF'S SET LUNCH MENU

STARTER

Potato gnocchi, Trombetta courgette, girolles, sorrel 

Roast Orkney scallop, crispy kale, smoked cod roe, beef
and bone marrow vinaigrette
(£8 supplement)

Veal tartare, crispy sweetbread, black garlic, chicken liver parfait

MAIN

Goosnargh duck, blackcurrant, corn bread, beans

Agnolotti, Jerusalem artichoke, burrata, pickled trompette 

Roast Cornish cod, octopus, lovage, preserved lemon, fennel,
matelote sauce

Beef fat potatoes,
truffle sour cream £8

Roasted hispi cabbage,
ranch dressing £8

DESSERT

Coffee, mascarpone, Bourbon, meringue, pickled cherry,
cardamom fudge

White chocolate mousse, blackberry, sorrel



3 COURSES £50

SOMMELIER'S SELECTION £50

ALLERGEN INFORMATION FOR EVERY DISH IS AVAILABLE UPON REQUEST
A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL

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CHEF'S SET MENU

STARTER

Potato gnocchi, Trombetta courgette, girolles, sorrel



Roast Orkney scallop, crispy kale, smoked cod roe, beef
and bone marrow vinaigrette

(£8 supplement)

Veal tartare, crispy sweetbread, black garlic, chicken liver parfait

MAIN

Herdwick lamb rack, confit breast, beetroot, sage pesto

Agnolotti, Jerusalem artichoke, burrata, pickled trompette



Roast Cornish cod, octopus, lovage, preserved lemon, fennel,
matelote sauce

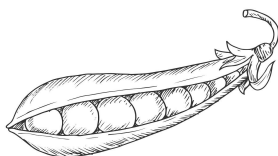
Beef fat potatoes,
truffle sour cream £8

Roasted hispi cabbage,
ranch dressing £8

DESSERT

Coffee, mascarpone, Bourbon, meringue, pickled cherry,
cardamom fudge

Gâteau Opéra, passion fruit, almond granola



3 COURSES £75

SOMMELIER'S SELECTION £50

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