Starters
Chicken liver mousse, fig chutney, charcoal butter brioche
Jerusalem artichoke risotto, Autumn vegetables, hazelnuts, smoked oil (v)
Cured mackerel, charred squid, gooseberry, white almond gazpacho

Mains
Slow cooked lamb shoulder, garlic scapes, panisse, hummus, romesco sauce
Cornish cod, spring onion, cockles, broccoli, seaweed and ginger
Potato gnocchi, cauliflower mushroom, chestnut, truffle and Madeira (v)

Desserts
Muscovado and thyme pudding, Granny Smith, hazelnut praline ice cream
Pink grapefruit, Gianduja cheesecake, Champagne rosé sorbet
Rich Manjari chocolate cake, orange, brandy ice cream
Selection of British cheeses (£12 supplement)

Selection of tea and coffee £8

Please note our coffee supplier is B Corp certified and teas are ethically sourced and fairly traded.

Two courses £38 per person (available for lunch only).
Three courses £48 per person.
Wine pairing £43 supplement per person for 3 courses.
Wine pairings are subject to changes.

v - vegetarian
Should you have any dietary or allergen requirements, please do inform our team.
All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.
As a socially responsible business, we are delighted to commit our support this year to Heartburn Cancer UK, a charity dedicated to raising awareness of the dangers of persistent heartburn, gastro-oesophageal reflux disease (GORD) and Barrett's oesophagus. A voluntary donation of £2 will be added to your bill which goes towards a new mobile diagnostic unit, making a new detection test called the Cytosponge more readily available in the community. Thank you for your support.