

Lunch Tasting Menu

BBQ Mackerel with satay sauce, toasted peanuts, coriander and cucumber salad

Riesling, Novas Stella Selection, Emiliana, Valle de Bio Bio, Chile, 2021

Pork belly, black pudding and celeriac croustilles with celeriac remoulade, Pommery mustard mayonnaise, lamb's lettuce and apple cider vinegar

Pinot Noir, Turitelles, Languedoc, 2020

Cornish cod with seaweed crushed potato, walnut, swiss chard, potato crumb, warm sauce gribiche

Jurançon Vitatge Vielh, Clos Lapeyre, Jean-Bernard Larrieu, Jurançon, Pyrénées, 2018

Roasted duck magret with crushed turnip, caramelised cauliflower, confit leg pastilla, pickled cucumber, prune purée, red wine sauce

Extra Libre Cahors, Malbec, Chateau du Cedre, SW France, 2021

Lemon tarte with blueberry cremeux, ginger crumb, basil meringue, blueberry sorbet

Coteau du Layon, St. Aubin Domaine des Barres, Loire, 2021

£50 per person
+ £35 with matching wines
Cheese as an additional course £12

**Tasting menu only available before 1.45pm,
And only as a 'whole table' option.**

If you have a food allergy, intolerance, or sensitivity, please speak to your server about ingredients in our dishes before you order your meal. Whilst we do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free. Nut traces may be found in any menu item. Game dishes may contain shot. A discretionary 12.5% service charge will be added to your bill. All prices are inclusive of VAT.

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