



3 Course Lunch Menu £45 (Sample)

Chalk Stream Trout (Tare Glazed)

Cucumber Spaghetti ~ Ponzu Roe ~ Dill Buttermilk

Assyrtiko, Domaine Papagiannakos, Attika, Greece 2021-175ml £13.00

~

Maple Toffee Salt Baked Celeriac

Celeriac & Granny Smith Remoulade ~ Truffle Snow

Daschbosch 'Skin Contact' Breedekloof, South Africa 2022- 175ml £12.50



Cornish Cod

Heritage Potato ~ Royal Oak Kale ~ Aerated Tartare ~ Brown Shrimps

Chardonnay Soumah of Yarra Valley, Victoria, Australia 2021- 175ml £13.50

~

Fallow Deer

Curried Parsnips ~ Royal Oak Beetroots ~ Pancetta Cabbage ~ Red Verjus

Cabernet Sauvignon, Domaine des Tourelles, Bekaa Valley, Lebanon 2020 - 175ml £10.50



Mayan Red Chocolate

Williams Pear ~ Chocolate Crisp ~ Yoghurt Sorbet ~ Arbequina

Chenin Blanc, Domaine des Forges '1er Cru Chaume' Coteaux de Layon, Loire Valley, France 2018 - 100ml £11.50

~

Isle of Mull, Kidderton Ash & Camembert

Membrillo, Fruit Loaf & Sourdough Thins

Shiraume Ginjo Umeshu (Plum) Akashi-Tai, Sake - 50ml £8.5

All prices are inclusive of the current rate of VAT at 20%.

A 12.5% discretionary service charge is added to all bills.