



LUNCH MENU

Smoked mackerel rillettes
cucumber, cultured cream, lemon

or

Wild cep agnolotti
cep broth, sea herbs, red cow parmesan

Cornish gurnard
parsley root, Roscoff onions, Scottish girolles

or

Glazed pig's cheek
creamed potato, English squash, truffled pork fat

Cheese
selection of British cheeses, homemade crackers, golden raisins

or

Panna cotta
buttermilk, concord grapes, Provence figs

2 courses 28.00

3 courses 32.00

6 courses 45.00