



LUNCH MENU

Flame grilled mackerel

Cornish mussels, sea spaghetti, seaweed butter

Cuttlefish

bolognaise, parsley farfalle, bottarga

Quail

pearl barley, Corsican salami, hazelnuts

Gilthead bream

smoked potato, Lincolnshire eel, savoy cabbage

Cornish cod

oxtail "Garbure", celeriac, red wine

Galician beef cheek

Swedish girolles, snails, pine nut butter

Selection of British cheeses

homemade crackers, honeycomb, fig

Miyagawa

buttermilk, coconut, mandarin

Mouneyrac pear

pain perdu, salted caramel, roasted brioche ice cream

2 courses 26.00

3 courses 30.00

9 courses 60.00

Prices include VAT at 20%.

Available from Monday to Friday for lunch, for up to 8 guests.

A discretionary 12.5% service charge will be added to your total bill.

We are happy to provide information pertaining to allergies & intolerances upon request.