



LUNCH MENU

Tuna tartare

Hass avocado, shiso, white soy

Truffle consommé

aged beef ravioli, maitake, garlic shoots

Wild black bream

spiced squash, garlic buttermilk, curry leaf

Cornish red chicken

parsley root, chanterelles, foie gras

Large leaf spinach – 4.50

Baron Bigod

oat cakes, Highland crab apple preserve - **supplement 10.00**

Yorkshire rhubarb

buttermilk, blood orange, Greek basil

Mont blanc

chestnut, meringue, choux

2 courses 30.00

3 courses 34.00

6 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.

**Consuming raw & unpasteurised food may increase your risk of foodborne illness*