



LUNCH MENU

Aged Beaufort & truffle gougères

Tuna tartar

Hass avocado, shiso, pink ginger

Coddled egg

Iberian ham, Vacherin Mont d'Or, truffled lardo toast

Black bream

spiced squash, buttermilk, golden raisins

Glazed ox cheek

creamed potato, stout, turnip tops

Baron Bigod

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

Warm baked chocolate

caramelised milk, cinder toffee, smoked salt

Christmas pudding soufflé

Christmas pudding ice cream, Brandy custard, orange

Mince pie cornetto

3 courses £50.00

(sample menu)

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*