



LUNCH MENU

Cured monkfish

blood orange, taramasalata, Greek basil

Truffle consommé

aged beef ravioli, maitake, garlic shoots

Steamed lemon sole

celeriac, mussels, apple

Glazed lamb neck

Jerusalem artichokes, three cornered garlic, Swiss chard

Large leaf spinach – 4.50

Tunworth

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

Yorkshire rhubarb

buttermilk, blood orange, Greek basil

Choux bun

pink grapefruit, timut pepper, yoghurt

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*