



LUNCH MENU

Cured monkfish
taramasalata, blood orange, Greek basil

Shellfish broth
surf clams, mussels, langoustine

Lemon sole
pistachio, saffron aioli, carnaroli rice

Lancashire guinea fowl
artichokes, stuffed leg, roasting juices

Large leaf spinach – 4.50

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

Custard tart
rhubarb, orange, ginger beer

Gariguette strawberry
Brillat-Savarin, strawberry ice cream, Greek basil

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*