



LUNCH

3 courses @ £35

WHITE WINE

2010 Palette, Château Crémade, Provence, France

150ml £15 375ml £38

RED WINE

2009 Châteauneuf-du-Pape, Vieilles Vignes, Roger Perrin, Rhône, France

150ml £26 375ml £72

STARTER

Velouté of French Jerusalem artichokes, thyme crumb

or

Cured Pollock, cauliflowers, clementine, & baby capers

MAIN COURSE

Shoulder of Daylesford lamb shepherd's pie,

Brittany sand carrots & onion petals

or

Catriona and spunta potato gnocchi, wild mushrooms & artichokes

DESSERT

Poached Yorkshire rhubarb and "custard", pistachio praline

or

Cheese

An optional 12.5% service charge will be added to your bill