



Menu du Jour

Chef's appetiser



SMOKED EEL

Ponzu dressed smoked eel, cucumber gazpacho, wasabi

BEEF

Beef tartare, cured egg, charcoal, pickled shimeji

TROUT

(£5 supplement)

Confit trout, limoncello, dill, cucumber



PORK

Loin and belly of pork, rosti, pineapple

SEA BREAM

Sea bream, citrus fregola, sauce vierge

QUAIL

(£10 supplement)

Hay smoked quail, sweet corn, truffle



Chef's pre-dessert



PEANUT

Peanut parfait, salted caramel, chocolate, cherry

APRICOT

Roast apricot, honey, pecan, skyr

CHEESE

(£5 supplement)

A selection of British & French cheeses from the trolley, homemade raisin bread & biscuits
(Or as an additional course £10 supplement)

Two course lunch £28

Three course lunch £32

A discretionary service charge of 12.5% will be added to your bill.
We are pleased to accommodate any dietary requests