

# lunch à la carte

roasted lamb sweetbreads, wild garlic, wild mushrooms, pinenuts  
cép and cream cheese ravioli

£14.50

roasted salsify, chervil emulsion, autumn truffle,  
mushrooms, puffed wild rice and rye bread

£13.50

smoked haddock tartare, royal russet apple,  
radish and horseradish ice cream

£14.00

hand dived isle of skye scallop, charred octopus,  
carrot and star anise, sea beet, pork and tarragon dressing

£14.50

roasted quail, hibiscus poached rhubarb, morteau sausage,  
foie gras ganache, toasted hazelnuts

£16.50

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saddle of wooburn common venison, smoked celeriac purée, blue  
cheese crumble, pickled red onions, poached quince, cavolo nero

£25.50

perthshire rib of beef, roasted and fermented turnips,  
crispy beef, chiltern ale and black treacle sauce

£25.00

madgetts farm duck, golden raisins, muscat grapes,  
hispi cabbage, chervil root and chestnuts

£24.00

roasted loin of cornish cod, teriyaki glaze, squid ink and prawn parcel,  
japanese artichokes, shellfish miso stock

£25.50

poached and scorched fillet of brill, jerusalem artichoke,  
tenderstem broccoli, baby onions, black garlic beurre noisette

£26.00

a discretionary service charge of 12.5% will be added to the bill  
please note some of the above dishes contain traces of nuts