



Lunch Menu

Halibut, braised beef, carrot
and horseradish emulsion

Confit lamb belly
beetroot, roast onion and ticklemore

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Braised pork compressed apple,
sage, navet and pork jus

Poached pollock
parsley gnocchi, mussel's
and Marinière sauce

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Rhubarb jelly
pain d'épice ice cream, anglaise foam

Raspberry semi-freddo
marzipan ice cream

2 courses £19.95

3 courses £23.95

Some dishes may contain traces of nuts.
Please inform us of any dietary restrictions.

All prices are inclusive of VAT at 17.5%.

A 12.5% discretionary service charge will be added to your bill.