

Fixed Price Menu

Lunch

Thursday - Sunday

2 Course 31

3 Course 40



Dinner

Wednesday - Friday

2 Course 34

3 Course 44

Starters

Cider & Onion Velouté

Apple | Charcoal Cheddar

D G V

Cured Spanish Mackerel

Fennel | Cucumber | Lumpfish | Clementine

Ox Tongue Carpaccio

Shallot | Bone Marrow | Mustard Seeds

D

Mains

Corn-Fed Chicken

Truffle Pearl Barley | Morels | Fresh Peas | Chestnut

D G

Pollock

Lemon Gnocchi | Brown Shrimp | Tomato | Samphire

G

Salt-Roasted Celeriac

Spice Cauliflower | Raisin Vinegar | Kale | Crispy Celeriac

Ve

6 | Triple Cooked Chips | Truffle Parmesan

D V

Hispi Braised Cabbage | Miso Glaze | Herb Dressing

G V

Tenderstem Broccoli | Lemon | Garlic

Ve

New Potatoes | Gamja-Bokkeum | Sweet Chilli | Soy

Ve

Desserts

Walnut Brioche Pudding

White Chocolate | Tonka Bean

G N

Matcha Panna Cotta

Meringue | Coconut | Raspberry | Granola

Ve

Selection of Three World Cheeses

Chutney | Biscuits

D G N

please inform your server of any dietary requirements | Vegan Menu available on request
a discretionary 12.5% service charge will be added to your bill - thank you

D contains dairy

G contains gluten

N contains nuts

V vegetarian