

**Snacks**

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**Onion**

Roasted onion, lemon curd,  
pickled shallot, parsley emulsion

*or*

**King Oyster**

King oyster mushroom, cauliflower purée,  
shiitake mushroom, sherry vinegar

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**Red Meat Radish**

Red meat radish, jacket potato foam,  
baby gem purée, seaweed

*or*

**Leek**

Leek ballotine, parmesan dumpling,  
roasted leek, carbonara

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**Cheesecake**

Vanilla cheesecake, rhubarb gel,  
ginger ice cream

*or*

**Chocolate**

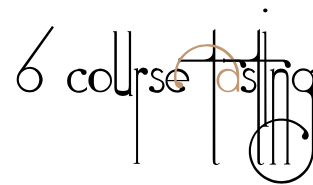
Chocolate & hazelnut baked alaska,  
Nutella purée

**Lunch Menu - £40**

Wine Flight - £35

Cocktail Flight - £35

Non-Alcoholic Pairing - £25



**Snacks**

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**Turnip**

Pickled turnip, roasted apple, rocket pesto

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**Onion**

Braised onion, burnt lemon purée,  
caramelised chicory, shallot velouté

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**Red Meat Radish**

Red meat radish,  
orange reduction, cocoa nib, hispi

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**Grapefruit**

Grapefruit posset, white chocolate sorbet,  
hibiscus meringue

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**Cep**

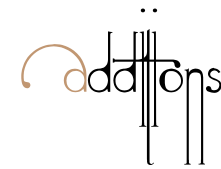
Cep caramel tart, chicory extract, vanilla ice cream

**Lunch Tasting Menu - £65**

Wine Flight - £50

Cocktail Flight - £50

Non-Alcoholic Pairing - £35



**Butternut Squash**

Butternut squash tartlet, pickled pear, walnut, but-  
ternut squash velouté, cucumber, cheese beignet

*[Additional Course - £10]*

**Cheese Selection**

Selection of cheeses, crackers, apple turnover

*[Additional Course - £15]*

*Our menu enhancements can be added to your menu and will be served in the most appropriate order, as decided by the kitchen. These dishes are constantly changing and therefore subject to availability.*