

Set Lunch Menu

3 Course 49.5

Cornish smoked haddock, leek vichyssoise, pomme mousseline & smoked roe bottarga

English pea & elderflower tartlet, parmesan custard

King prawn & lobster raviolo, smoked hay butter, courgette & basil, shellfish bisque (12 supplement)

Homemade tagliatelle, aged parmesan, pine nut crumb, basil oil

Newlyn cod, saffron & fennel ragu, tomato butter sauce

Devon White chicken, grelot onions, miso glazed turnips, pak choi

Cumbrian beef sirloin, triple cooked chips, salad, béarnaise & peppercorn sauce (20 supplement)

Elderflower & lemon parfait, Gariguetta strawberries

Araguani chocolate mousse, passion fruit ice cream, cocoa nib tuile

Selection of 3 cheeses from the trolley, crackers & chutney
(6 supplement)

Discretionary 15 % service charge will be added to your final bill. All prices include VAT.

Please advise us of any allergy, intolerance or dietary requirement before ordering. Please note that some of our cheese is made from raw milk.

Please refer to your waiter for more information.