

Lunch Menu

3 Course 42 / 2 Course 35

Vesuvius tomato carpaccio, Charentais melon sorbet, Serrano ham,
stracciatella, sake & yuzu kosho vinaigrette

Trombetta courgette, black garlic, gremolata, brioche croutons,
hollandaise sauce

King prawn & lobster raviolo, smoked hay butter, courgette & basil,
shellfish bisque (13 supplement)

Seafood rice "Paella"

Cornish squid, St Austell Bay mussels, king prawns, sauce vierge,
Amalfi lemon & fennel

Merrifield duck, summer bean fricassee, confit datterini tomatoes,
mashed potato, green olive salsa verde

Cumbrian beef sirloin, triple-cooked chips,
béarnaise & peppercorn sauce (22 supplement)

Sides

Mashed Potato 7/ Tenderstem broccoli 7/ triple-cooked chips 7

Hazelnut financier, salted caramel ice cream,
dark chocolate mousse

Caramelised Amalfi lemon tart, yoghurt sorbet, confit lemon

Selection of 3 or 5 cheeses (6.5/12 supplement)

Discretionary 12.5 % 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.