

2 course lunch £25

3 course lunch £31

Home-made bread and butter

To start

Soup, ask your waiter for today's soup £8 (v)

Roast celeriac, celeriac puree, toasted hazelnuts,
hazelnut milk foam, onion ketchup £9.50 (v)

Venison tartare, smoked egg yolk gel, rye tuile,
mustard air £10

Not quite a "soupe a l'oignon", French onion soup
croquette, espuma, chives, crispy Parma ham
(v. on request) £10

To follow

Beef blade, baby carrots, harissa yogurt spheres ,
coriander oil, carrot top ash £20

braised rabbit leg, carrots, wholegrain mustard velouté,
savoury rice pudding £20

Hake, white grapes, vermouth creamy sauce, seaweed,
crispy crushed potatoes, fennel, green olives £20

Fondant rooster potato, garlic espuma, milk crisps,
potato and garlic puree, nutmeg oil, cheddar, thyme £18
(v)

Please notify your server of any dietary requirements. We will adapt as best
as we can

A discretionary 10% service charge will be added to your bill.