

SAMPLE LUNCH

SHORT TASTING MENU / 70

Wine Pairing / 50

Sturia Oscietra caviar, crème fraiche & beef fat hash browns 15g / 50 | 30g / 75

Maldon rock oyster served with lemon & red wine shallots / 2.75

Chicken liver tartlet

Cod roe doughnut

Aerated waffle & house charcuterie

Beer soaked spelt loaf & chicken butter

Cured chalk stream trout & "Waldorf Salad"

Cornish cod, yeasted parsnip & caviar sauce

Anjou squab, aubergine & pine sauce

OPTIONAL CHEESE SELECTION

Our selection of five British cheeses, served with root vegetable pickle,
laminated roll & wholemeal crackers / 15

Valrhona Manjari 64%, coffee, sherry jelly & roasted bread ice cream

Treats to finish

Due to the nature of our tasting menu the only dietary requirements we are able to
cater for are vegetarian, pescetarian & gluten free

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

CHOICE MENU / 45

Sturia Oscietra caviar, crème fraiche & beef fat hash browns 15g / 50 | 30g / 75
Maldon rock oyster served with lemon & red wine shallots / 2.75

STARTERS

Cured chalk stream trout & "Waldorf Salad"
Cotswold hare tortellini, cep sauce & chestnut
Pink bream, scallop brandade, purple sprouting broccoli & bisque

MAINS

Glazed pork tenderloin, aubergine moutabal, baby gem & artichoke
Cornish cod, mussels, kohlrabi & caviar sauce
Norfolk chicken, Wiltshire truffle, squash & pak choi
Roasted monkfish tail, mussels, house chorizo & tenderstem broccoli
Salt-aged T-bone of Hereford beef & Café de Paris hollandaise (*serves two*)

SIDES / 4

Beef fat chips / Cauliflower & Black Bomber / Bone marrow mash & shallots
Roasted squash & Boat honey / Cabbage & bacon

CHEESE

Our selection of five British cheeses, served with root vegetable pickle,
laminated roll & wholemeal crackers / 15

DESSERTS

Lemon curd, bee pollen, Boat honey gel & creme fraiche sorbet
Blackberry mousse, cream cheese, tarragon & almond
Valrhona chocolate parfait, white chocolate aero, milk crisp & artichoke ice cream

This menu cover is printed on seaweed paper from
Notpla 'not plastic', a brand founded in 2019
with a team of designers, chemists, engineers, and
entrepreneurs fighting back against single-use plastic.

They aim to leave nothing behind with advanced
packaging solutions made from plant materials that
disappear naturally.

Seaweed is one of nature's most renewable resources -
globally abundant and fast-growing, it doesn't
require freshwater, land or fertiliser and is one of
the greatest weapons against climate change, reducing
ocean acidification and effectively absorbing carbon.

