

LUNCH MENU

3 Courses £60.00pp Add 3 glasses of paired wine £45.00pp (100ml)

Celeriac "cacio and pepe" with extra aged balsamic vinegar

or

"Acquerello risotto", Blue Cornish lobster, coastal and foraged herbs, bisque

or

Roast Cornish Cod, white asparagus, smoked eel, squid, dill oil

or

Cornish Chicken, morel mushrooms, wild garlic, vin jaune, jus

Gariguette strawberry mille-feuille, vanilla, elderflower, almond

Or

Pink Yorkshire rhubarb tartelette, almond praline, vanilla ganache

Or

Yoghurt and apricot sorbet

or

Build your personal selection of artisan cheeses, homemade seed crackers, apple and prune chutney (+£19.00)

In order to reduce carbon emission and glass usage, we are serving unlimited still and sparkling filtered water for £1.50 per person.

A discretionary service charge of 13.5% will be added to your bill. Please inform a member of staff if you have any particular allergies or dietary requirements.