

LUNCH MENU

3 Courses £60.00pp

Add 3 glasses of paired wine £40.00pp (100ml)

Celeriac "cacio and pepe" with extra aged balsamic vinegar

or

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

or

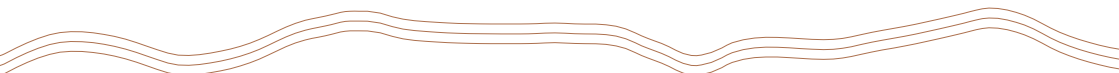
Homemade cavatelli, aged parmesan sauce, Chanterelle
mushrooms, Autumn English black truffle **(+£14.00pp)**



Roast Cornish cod, cèpes, potato, Lardo di Colonnata,
chicken jus

or

Braised pure blood Wagyu short rib, maitake mushroom,
Charlotte potato, pickled red onions, red wine jus



Jamaica Blue Mountain coffee and mascarpone crèmeux,
almond praline, chocolate sauce

or

Red Williams pear tart, almond praline, lime, white
chocolate and vanilla ganache

or

Build your personal selection of artisan cheeses from our
cheese trolley, 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.