

# Lunch Menu

Tuesday - Friday 12pm - 2.30pm

Saturday 12pm - 3pm

## Bites

Radish crudités & whipped salted butter	£7
Charcuterie selection from North by Sud Ouest	£7.50
Salt & vinegar chicharrónes with pressed rapeseed emulsion	£7
House focaccia	£7
- Wild garlic butter	
- Beef butter	
Mrs Kirkham's gougères, brown butter & chive	£7



2 Dishes £25 / 3 Dishes £31



Rhubarb cured seabass, salted radish, ponzu & shiso oil  
Tandoori beetroot, harissa tahini & fresh yoghurt  
Beef tartare, tallow emulsion, macadamia & pickled cucumber +£2  
Burrata, Isle of Wight tomato, almond & oxalis salad

Green asparagus tagliatelle, confit egg yolk & walnut cream  
Beer battered cod kiev, warm tartar & pea fritter  
Confit duck leg salad  
Ballotine of lamb saddle, grilled garleeks & sauce vierge +£8

## Sides

Baby gem salad	£5
Chips	£5.50
Crushed ratte potatoes with lemon & parsley butter	£6.50
Buttered spring vegetables	£6.50

Japanese cotton cake & strawberry  
Vanilla crème brûlée, confit rhubarb & shortbread  
Lemon meringue tart with chantilly cream  
Chocolate & oatmeal mille-feuille

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If you have any allergies or intolerances please inform a member of the team before ordering.

Please note a discretionary 10% service charge will be added to your bill.