

SET LUNCH

Charred mackerel & crushed turnip in a light broth or Herdwick lamb tartare with sorrel, warm spices & whole wheat

Steamed Cornish cod, tempura oyster, leeks, artichoke & bergamot or Glazed roast duck, malt loaf, pickled clementine & buttered carrot (Supplement 12)

or

White beans, hispi cabbage, pickled girolles & basil; baked bread & smoked saffron sauce; aged pecorino shavings

Pear sorbet, chervil syrup & toasted angelica seed or Chocolate pot with cornflake Chantilly, malt caramel & Tahitian vanilla ice cream

or Selection of cheeses, seasonal fruit loaf & chutney (Supplement 15)

56

SIDES

London lettuce, crème fraiche & quince vinegar dressing	12.5
Charred broccoli vinaigrette Wet polenta & free range egg yolk	11 16

Please inform us of any dietary requirements. Some foods may be served raw or unpasteurised. A discretionary service charge of 15% will be added to your final bill.