



SET LUNCH

Gem

Bread & broth

Flesh & bone

Cured sea bream with daikon, white grapefruit & perilla

or

Beetroot rose with this morning's ricotta & fragrant herbs

Steamed Cornish sole, sauce made from the bones & lemon
verbena, pickled yellow courgette

or

Roast Limousin veal with autumn vegetables & basil
in a light Spenwood broth

Bee pollen panna cotta, coriander seed & muscovado cake,
quetsche preserve to share

or

Selection of cheeses from the trolley,
seasonal rye loaf & chutney
(*Supplement £12 per person*)

Caline plum tartlet

Burnt liquorice root

48

Please inform us of any dietary requirements.

Some food may be served raw or unpasteurised.

A discretionary service charge of 15% will be added to your final bill.