



## SET LUNCH

Gem

Bread & broth

Flesh & bone

Cured sea bream with daikon, white grapefruit & perilla

or

Warm foie gras custard with maple syrup, apple, walnut  
& salsify; black truffle brioche

Steamed Cornish cod with brassicas & mussels

or

Roast venison with spiced dumpling, glazed pumpkin  
& praline of the seeds

Pecan, coffee & cascara baked Alaska

or

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

Fallen fruit

White miso fudge

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.