

SET LUNCH

Charred mackerel & crushed turnip in a light broth or This morning's burrata with warm ripe figs & pistachio pesto

Black rice with Cornish squid; saffron & garlic aioli 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

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

56

SIDES

London lettuce, crème fraiche & quince vinegar dressing	12.5
Charred broccoli vinaigrette	10
Pink fir new potatoes cooked in salted butter	9

"Essential" cookbook, signed by Ollie Dabbous 30

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.