Lunch Menu Available on Thursdays

3 courses £55

Bread & butter

Cornish monkfish, pumpkin, yuzu, ginger RW – Simpsons Wine Estate, Gravel Castle, Chardonnay, Kent, England, 2022, £12.50

Isle of Lewis venison, salted blackcurrant, parsnip, liquorice RW – Ca dei Frati, Ronchedone, Lombardy, Italy, 2020, £15.00

Bramley apple, bay leaf, brown butter RW – Vondeling, Sweet Carolyn, Paarl, South Africa, 2022, £12.50

The Brew Project coffee or Rare Tea & petits fours (£6pp)

Please advise our waiting staff of any dietary requirements or allergies before ordering

A discretionary 12.5% service charge will be added to your final bill and is distributed between the team

RW = Recommended Wine