

Lunch Menu
Available on Thursdays

3 courses £60

Bread & butter

North Sea cod, Jerusalem artichoke, vin jaune
RW – Jean-Claude Boisset, Les Ursulines, Bourgogne, France, 2022, £14.00

40-day aged Hereford beef, wild garlic, horseradish, fermented mushroom
RW – Dom, Odyssee, Sanction Rouge, Cotes Catalanes, France, 2022, £11.50

Caramelia 36%, Glen Scotia, Brew Project coffee
RW – Dom, Comelade, Le Barral, Rivesaltes Ambré, Roussillon, France, 1990, £14.00

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