

Lunch Menu
3 courses £60

Available on Thursdays and Fridays
To be taken by the whole table

Bread & butter

Loch Duart salmon, brown shrimp, white asparagus, wild garlic
RW – Tokaj-Hetszolo, Dry Furmint, Tokaj, Hungary, 2021, £13.00

Norfolk venison, celeriac, pear, pine
RW – Chateau Pûy Guilhem, Fronsac, Bordeaux, France, 2010, £20.00

Guanaja grand cru 70% chocolate, hazelnut, miso, salted milk
RW – Dom. Comelade, Le Barral, Rivesaltes Ambré, Roussillon, France, 1990, £12.00

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