Lunch Menu
Available on Thursdays & Fridays
(Also available on Saturdays through October and November)

3 courses £65pp

Bread & butter

Cornish hake, barbequed mussels, brassicas, pine
Add on: N25 Kaluga Hybrid Caviar (£20pp supplement)
RW – ***Château Lamothe-Bouscaut,*** *Pessac Leognan Blanc, Bordeaux, France, 2020, £17*

St Bride's duck, salted blackcurrant, beetroot, duck liver
*RW –****Mullineux,*** *Signature Syrah, Swartland, South Africa, 2022, £20.00*

Pedro Ximenez, tonka, Manjari 64%, Tahitian vanilla
*RW –****Ximenez-Spinola,*** *Anada, Pedro Ximenez, Jerez, Spain,, 2023, £16.00*

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