

*Lunch Menu*  
*Available on Thursdays & Fridays*

*3 courses £65pp*

*Bread & butter*

Celeriac, black garlic, toasted buckwheat  
*Add on: fresh winter black truffle (£8pp supplement)*  
*RW – **These Old Bones**, The Blacksmith Wines, Paarl, South Africa, 2022, £17*

Royal Anjou squab pigeon, blood orange, carrot, rose harissa  
*RW – **Pinot Nero**, Franz Haas, Trentino Alto-Adige, Italy, 2022, £18*

Pedro Ximenez, tonka, Manjari 64%, Tahitian vanilla  
*RW - **Diatomists**, Singular Bota, Pedro Ximenez, Jerez, Spain, NV, £16*

*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*