

Lunch Menu
Available Thursdays - Saturday

3 courses £65pp

Bread & butter

Chalk stream trout, cucumber, wasabi, seaweed
Add on: N25 Kaluga caviar (£20pp supplement)

RW – Chateau Lamothe-Bouscaut, Pessac Leognan, Bordeaux, France, 2021, £22

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