

Lunch Menu
Available Thursdays - Saturday

3 courses £65pp

Bread & butter

Chalk stream trout, cucumber, wasabi, seaweed
Add on: N25 Kaluga caviar (£20pp supplement)
RW – Flâneur, Grillo, Pianogrillo, Sicily, Italy, 2024, £15

Iberico pork, spring peas, white onion, garden radishes
RW – Monk, Cinsault, Pedro Parra, Itata Valley, Chile, 2022, £24

Manjari 64%, Brew Project coffee, Marsala, tonka
RW - Larmes du Soleil Ambré, Dom. Odyssée & Mas Almes, Rivesaltes, France,
NV - £17

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