Lunch Menu
Available Thursdays - Saturday

3 courses £65pp

Bread & butter

Cornish John Dory, brassicas, seaweed
Add on: N25 Kaluga Caviar (£20pp supplement)
RW – Marin, Timorasso, Fontanassa, Piedmont, Italy, 2020, £17.50

Freedown Hills Wagyu beef, celery root, barley, smoked bone marrow
RW – Keyneton Euphonium, Henschke, Barossa, Australia, 2022, £26

Venezuelan 45% corn chocolate, hazelnut, popcorn, winter truffle
RW - Schweizer, Moscato Rosa, Franz Haas, Trentino Alto-Adige, Italy, 2024, £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