



Wednesday 11th July
2 COURSES £19.50 || 3 COURSES £25

LUNCH

SNACKS

Olives £4 || Almonds £4 || Chorizo £4
Crumbled rye sourdough, raw butter £3.50
Buffalo mozzarella, olive, sea purslane, Capezzana £9
Chicken liver parfait, Australian black truffle, pig skin £14
Turbot head & collar £12

STARTERS

Tomato, gorgonzola, basil, breadcrumbs
Smoked eel tartine, brown crab mayonnaise, shallot, chipotle, sorrel
Cotswold Gold chicken & pistachio terrine, pancetta, apricot

MAIN COURSES

Fennel, aubergine, borlotti beans, sage
Cornish plaice, tomato butter sauce, elderberry capers, sea purslane
Mangalitza bacon, gem, peas
Galloway onglet
Middle White chop 300g (£10 supplement)

SIDES

Confit potatoes £5.50 || Gem lettuce, caesar, radish £4

SAUCES

Crab mayonnaise || Gribiche || Sauce vierge - £3 each

DESSERTS

Treacle tart, clotted cream ice cream
Gooseberry, vanilla custard, meringue, brandied almonds
Madagascan chocolate, pistachio, olive oil, cherry
Neal's Yard cheese, crackers, pickled Tropea onion £14