



LUNCH

REDUCED A LA CARTE SAMPLE MENU

3 COURSES £35

SNACKS

Salsiccia £4

Mangalitza croquettes, wild garlic mayonnaise £4

Buffalo mozzarella, olive oil £8.50

Smoked cod's roe, cured egg yolk £8.50

Duck rillettes, pickled rhubarb, mustard cress £8

STARTERS

Globe artichoke, nettle pesto, rocket, ricotta salata

Cornish mackerel, smoked eel, burnt apple

Middle White pork & pistachio terrine, cornichons

MAIN COURSES

Gnocchi, romanesco, fregola, horseradish, watercress

Brixham cod, chard, saffron aioli

Middle White chop

Belted Galloway mince on dripping toast

Belted Galloway onglet 200g

Served with

Pink firs, wild garlic, creme fraiche

Purple sprouting broccoli, Caesar, breadcrumbs

DESSERTS

Walnut ice cream, husk custard, marshmallow

Strawberry Eton mess, brandied almonds

Banana bread, salted caramel, hazelnuts

Oglesfield, crackers, fig & walnut chutney