



LUNCH MENU | Sample

Two Course £28 | Three Course £35 | Five Course £60

Wine Pairing £20 | £30 | £50

Focaccia & Two Fields olive oil £3

Walled garden pickles £5

Beetroot, cabernet sauvignon & pangrattato

Squid, pink fir & tartare sauce

Spelt, ham hock broth & pancetta

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Tillingham mutton, labneh & chard

Dover sole almondine

Crown prince pumpkin & fava

Pink firs £5 | garden salad £4

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Neals Yard Cheese & quince membrillo £12.5

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Chocolate cremeux & pistachio

Please inform your server of any allergies or dietary requirements
A discretionary 12.5% service charge will be added to your bill