

Lunch menu

Curried cauliflower velouté, coconut, pomegranate, onion seeds - 7

** Ham hock, pickled vegetable salad, mustard -7*

Home cured anchovies, sprouting broccoli, preserved lemon -7

Butternut squash risotto, chestnuts, sage, parmesan -12

Coley, broccoli, jerusalem artichoke, brown shrimp, red wine sauce -14

** Roast pheasant breast, red cabbage, parsnips, sprout leaf, hazelnuts -14*

Rubia Galega beef ragu, gnocchetti, parmesan, sourdough crumb 15.5

** Adelina yard's "CHRISTMAS TART" mulled wine ice cream -6*

** Dark chocolate cremeux, clementine, coco nib tuille -6*

Artisan cheese, pear chutney, fruit bread -8

**** 3 courses £18***