

Lunch set menu

Smoked eel, seaweed jam, pickled kelp, furikake

Fermented kale, cavatelli, egg yolk, Rachel reserva

*Aged beef fillet, burrata, ponzu, smoked ox heart-optional £ 10-*

*Optional wine pairing-60 ml £ 6*

Wiltshire venison, beetroot, black garlic, hispi

*Lincolnshire Poacher, sourdough crackers, red onion chutney – optional £ 8-*

*Optional wine pairing-60 ml £ 6*

Forced Yorkshire rhubarb, white chocolate, hibiscus

Petit fours

-43-

Wine flight -35-

Vegetarian lunch set menu

Italian white onion, stout pickled onion, furikake, smoked onion

Fermented kale, cavatelli, egg yolk, Rachel reserva

*Burrata, blood orange, bitter leaves, pecan – optional £ 10-*

*Optional wine pairing-60 ml £ 6*

Roasted maitake, smoked egg yolk, pickled shimeji, yeast

*Lincolnshire Poacher, sourdough crackers, red onion chutney – optional £8-*

*Optional wine pairing-60 ml £ 6*

Forced Yorkshire rhubarb, white chocolate, hibiscus

Petit fours

-43-

Wine flight -35-