

Finocchiona - Traditional salami from Tuscany 11  
Coppa - Air dried Tuscan ham, with cinnamon, coriander, juniper and nutmeg 11  
Croquettes - Ham and cheese 8

Wild mushroom tart, ragoût of Scottish girolles, sweet young peas, fresh almonds, almond sabayon 13  
Cornish cockles, fresh white beans, parsley and datterini tomatoes 9  
Salad of Italian sweet melon (Zebriata), cucumber, coriander, mint and lemon 9  
Classic gazpacho, sea bream ceviche 11  
Tamworth Pig's head, nduja mayonnaise, sweet and sour vegetables 10

Grilled Hereford grass-fed beef, Swiss chard, mushroom ketchup, Bordelaise sauce 39  
Denbighshire Welsh lamb, roast and slow cooked, grilled Vesuvio tomato, Trombetta courgettes 34  
Grilled skate, grey shrimps, parsley and lemon 'Dieppoise' crushed potatoes 27  
Cornish line caught mackerel (Jean Rosemary) cucumber, dill and kohlrabi, lemon puree 19  
Italian aubergines Middle Eastern style, raw cultured cream 17

Charlotte potatoes roasted in salted butter and smoked paprika 6  
Gratin of slow-roasted Sicilian peppers with anchovy and capers 8  
Spring salad of young leaves and herbs 7

Selection of English and French farmhouse cheese from La Fromagerie 16

Wild honey ice cream, Bermondsey raw honeycomb, crisp wafers 11  
Warm 70% Honduran chocolate cake, wild honey ganache, Jersey milk ice cream 12  
Classic custard tart, golden sultanas, pine nuts, salted butter 9  
English strawberries and sorbet (Malling Centenary) 9  
Warm honey and lemon Madeleines (15 minutes - cooked to order) 9  
Paris Brest 9

TODAY'S LUNCH - Two courses 27 Three courses 32

Light summer salad, vinaigrette with chives  
Tamworth Pig's head, nduja mayonnaise, sweet and sour vegetables  
Classic gazpacho, sea bream ceviche

Daphne's Elwy Valley lamb shoulder, fresh white beans, Trombetta courgettes  
Cornish line caught mackerel, (Jean Rosemary) cucumber, dill and kohlrabi, lemon puree  
Italian aubergines Middle Eastern style, raw cultured cream

English strawberry sorbet (Malling Centenary)  
Tunworth - British camembert style cheese

Jar of Wild Honey's rooftop honey  
Today's Special - Signed Copy Of Anthony Demetre's Cookbook

Food allergy advice. We welcome enquiries from our guests who wish to know whether any meals contain particular ingredients.  
Please ask a member of staff and we will be happy to help. Price includes VAT. A discretionary 12.5% service charge will be added to your bill.