

Lunch 28th September

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

Wild mushroom tart, fricassée of wild mushrooms, hazelnut sabayon 16
Slow cooked rabbit, hand cut macaroni, Pecorino 14
Warm organic beetroot, artisanal black pudding, greengage plums 14

Slow cooked French rosé veal, wild mushrooms, fresh white Paimpol beans 34
Denbighshire Welsh lamb, roast and slow cooked, fresh sheep's ricotta, our own wild honey 34
Cornish cod, grey shrimps, parsley and lemon, Charlotte potatoes 31
Italian aubergines Middle Eastern style, raw cultured cream 18

Crushed Charlotte potatoes, green sauce 6
French green beans, almond vinaigrette 7
Vesuvio tomato salad, capers, parsley and anchovy 8

Selection of English and French farmhouse cheese from La Fromagerie 16

Classic English custard tart, golden sultanas, pine nuts, salted butter 10
Wild honey ice cream, Bermondsey raw honeycomb, crisp wafers 11
Chocolate tart - 70% Honduras chocolate, crème fraiche 10
Scottish raspberries, estate dairy milk ice cream, crisp raspberry wafer 10
Paris Brest 9

TODAY'S LUNCH - Three courses 35

Burrata, French black figs, endive and dukkah spiced salad
Classic pork brawn, celeriac rémoulade, sourdough toast
Cornish sardines, tomato, mint and trombetta courgette

Tamworth pork belly, baked English plums, fresh white beans with parsley
Line caught day boat Cornish mackerel, warm salad of green beans and cucumber
Italian aubergines Middle Eastern style, raw cultured cream

Epoisses - Burgundy, France
English strawberry sorbet (Malling Centenary)
Chocolate tart - 70% Honduras chocolate, crème fraiche

Jar of Wild Honey's rooftop honey 8