

Sample Lunch Menu

Finocchiona - Traditional salami from Tuscany 11
Coppa - Air dried Tuscan ham, with cinnamon, coriander, juniper and nutmeg 11
Croquettes with cheese 9

Mangalitsa pig's head, celeriac rémoulade, nduja mayonnaise 13
Wild mushroom tart, fricassée of wild mushrooms, hazelnut sabayon 16
Autumn delica squash, burrata, candied walnuts 14
Grilled Galician octopus, sweet peppers, sea purslane, nduja mayonnaise 21

Isle of Gigha halibut, grey shrimps, parsley and lemon 'Dieppoise', leeks, Charlotte potato 38
Denbighshire lamb, roast and slow cooked, fresh sheep's ricotta, our own wild honey 34
Grilled Hereford grass-fed beef, Swiss chard, mushroom ketchup, Bordelaise sauce 39
Italian aubergines Middle Eastern style, raw cultured cream 18

Dauphinois potatoes 6
Grilled purple sprouting broccoli 7
Mixed leaf salad, herb vinaigrette 6

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
Scottish raspberries, estate dairy milk ice cream, crisp raspberry wafer 10
Warm 70% Honduras chocolate cake, wild honey ganache 11
Paris Brest 9

TODAY'S LUNCH - Three courses 35

Wild mushroom tart, fricassée of wild mushrooms, hazelnut sabayon
Cornish sardines, tomato, mint and trombetta courgette
Autumn delica squash, burrata, candied walnuts

Slow cooked shoulder of lamb, fresh white beans, grilled onions
Cornish cod, leeks, Charlotte potato and seaweed
Italian aubergines Middle Eastern style, raw cultured cream

Tunworth - British camembert style cheese
English strawberry sorbet (Malling Centenary)
Classic English custard tart, golden sultanas, pine nuts, salted butter

Jar of Wild Honey's rooftop honey 8