

## Lunch 4<sup>th</sup> December

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 17

Salsify cooked in salted butter, black pudding, conference pears, red endive 17

Crisp chicken, hand-cut macaroni, winter black truffles 29

Grilled Galician octopus, sweet peppers, sea purslane 24

Grilled Hereford grass-fed beef, Swiss chard, mushroom ketchup, Bordelaise sauce 39

Fallow venison, slow cooked celeriac with walnut and cocoa, kumquat marmalade, grand veneur sauce 38

Denbighshire Welsh lamb, roast sand carrot, broccoli rabe, fresh sheep's ricotta, our own wild honey 38

Isle of Gigha halibut, grey shrimps, parsley and lemon 'Dieppoise', leeks, Charlotte potatoes 38

Autumn delica squash, burrata, candied walnuts 21

Gratin Dauphinois 8

Grilled purple sprouting broccoli 8

Mixed leaf winter salad, classic vinaigrette 8

Selection of English and French farmhouse cheese from La Fromagerie 16

Classic apple tart tatin, Normandy crème fraiche (Serves 2 - 4) 24

English custard tart, golden sultanas, pine nuts, salted butter 11

Wild honey ice cream, Bermondsey raw honeycomb, crisp wafers 11

Warm 70% Honduras chocolate soup, toasted rice ice cream 11

Clementine sorbet, crisp wafer 8

TODAY'S LUNCH - Three courses 35

Ribollita - Tuscan vegetable and white bean soup

Shetland Isle mussels, seaweed butter

Mangalitsa pig's head, nduja mayonnaise, cornichons

Roast haunch of venison, Cheltenham beetroot, caramelised celeriac, cocoa

Cornish cod, grey shrimps, parsley and lemon 'Dieppoise', leeks, Charlotte potato

Autumn delica squash, burrata, candied walnuts

Tunworth - British camembert style cheese

English custard tart, golden sultanas, pine nuts, salted butter

Clementine sorbet, crisp wafer