

Sample Lunch Menu

Snacks

Whipped cod's roe, fig oil, nasturtium, toasted sourdough	11
Coppa croquettes – 4 pieces	12
Tunworth cheese croquettes – 4 pieces	12
Halibut, caper and dill fritters (Accras), aioli – 4 pieces	11

Starters

Classic duck and chicken terrine 'en croûte' with figs and hazelnuts	24
Crisp Sutton Hoo chicken, hand cut macaroni 'Cacio e Pepe'	22
Dorset crab - Salad of the white meat, 'Sarnie' of the brown, custard of the bisque	32
Warm Lincolnshire smoked eel lacquered with sanshō pepper, tropea onion, satay relish, rillettes gougere	28

Mains

Denbighshire fallow venison, slow roasted Delica pumpkin, poached pear, cocoa	44
Grilled Hereford grass - fed sirloin of beef, slow cooked shin cottage pie, Treviso, Roscoff onion	48
Loire valley rabbit - roast saddle, shoulder pastilla, fennel fondant, cavolo nero	44
Shetland Isle halibut, mussels, Manitou potatoes, young leeks, white miso	42
Hand rolled gnudi, soft herb and Parmesan velouté, Madagascan Voatsiperifery pepper	28
Gratin Dauphinois	8

Cheese & Desserts

English and French farmhouse cheese from La Fromagerie, quince paste, crackers	24
Congolese cru Virunga 70% chocolate nemesis, raw crème fraiche	15
English custard tart, golden sultanas, pine nuts, salted butter	14
Wild honey ice cream, raw Bermondsey honey, warm Madeleines (Cooked to order - 20 mins)	15
Alphonso mango sorbet, crushed late season raspberries	14

The Working Lunch - Three courses £45, with a carafe of wine, coffee and canelé £59

Ballotine of chicken and soft herbs, escarole salad, fruit relish	
Tempura of Cornish sardine, sweet & sour onion, parsley jus	
Loire valley rabbit simmered in white wine, Roscoff onion, salsa verde	
Barbequed lacquered mackerel, Tarassaco, potato, satay relish	
Panna cotta scented with Mexican marigold, warm apple compote	
Traditional choux Paris Brest, praline crème pâtissiere	

We are fastidious about provenance and seasonality of our produce, sourcing mostly from small artisan and day-boat suppliers, that ethos also applies to our beverage. Bespoke wine pairing is also available to partner your lunch or dinner.

All our Game is wild and may contain shot.

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 15% service charge will be added to your bill.