

Sample Lunch Menu

Snacks

Finocchiona - Traditional fennel and spice salami from Tuscany	11
Coppa - Air-dried Tuscan ham with cinnamon, coriander, juniper and nutmeg	11
Salami croquettes - 4 pieces	12
Tunworth cheese croquettes - 4 pieces	12
Cod, caper, and dill fritters (Accras), aioli - 5 pieces	11

Starters

Classic chicken, pork, and chicken terrine 'en croute', spiced relish	28
West London burrata, salad of winter Italian leaves, clementine, pomegranate	16
Crisp Sutton Hoo chicken, black winter truffles, hand-cut macaroni, truffle sauce	38
Warm Lincolnshire smoked eel lacquered with sanshō pepper, heritage beetroot, satay relish	28

Mains

Saddle of Aynhoe Park fallow venison (Brett Graham), Delica pumpkin, salsify, walnuts & Armagnac	48
Grilled Hereford sirloin of beef, slow-cooked shin cottage pie, Treviso, Roscoff onion	56
Loire valley rabbit, roast saddle - slow-cooked shoulder pie 'Pastilla', potted cabbage, Sicilian winter fennel	46
Hand-rolled ricotta dumplings - gnudi, late autumn vegetables, black winter truffles	32
Halibut from the Shetland Isles, Cornish mussels, young leeks, sea herbs	45

Cheese and Desserts

English and French farmhouse cheese from La Fromagerie, quince paste, crackers	24
Congolese cru Virunga 70% chocolate nemesis, crème diplomat	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
Classic Paris - Brest, praline crème patissiere	14
Warm apple tart tatin, (serves 2-4)	28

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

Caramelised celeriac velouté, shimeji and enoki mushrooms, toasted buckwheat
Tempura and ceviche of Cornish sardines, heritage beetroot, herb mayonnaise

Haunch of Denbighshire venison, ragu filled Roscoff onion, jus with Armagnac
Sea bream, Witloof chicory with Moro blood oranges, parsley

Warm caramelised pear and apple clafoutis, Chantilly cream
Muscovado sugar tart, crème fraiche

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.