

Market menu

Leek & potato soup, almonds, lemon & parsnip bun

Salad of sprouting broccoli, cauliflower, turnips & manzo di pozza

Home cured VAR salmon, spiced beetroot, horseradish & apple compote

-

Pan fried Cornish hake, crushed root vegetables, confit mushroom
& water vinaigrette

Poached Cotswold chicken, January king cabbage, pearl barley,
kimchi & smoked ham broth

Poached vegetable dumpling, tofu, maitake mushroom & kombu Dashi

-

Madagascan vanilla custard, pickled rhubarb, ginger & tarragon

Valrhona “Tulakalum” chocolate tart, blood orange & ginseng honey

Selection of seasonal cheeses from “Buchanans”
(£10 supplement or £15 as an extra course)

2 courses at £31

3 courses at £37

3 courses, half a bottle of wine, water and a coffee at £58

Flight of 2 glasses of wine (100ml each) from the set lunch selection at £12

Flight of 2 glasses of sweet wine/port (70ml each)
from the set lunch selection at £12

Additional Side Dishes at £6 each

Pomme purée

Mixed leaves & salad cream

Glazed carrots & bottarga

Head Chef Joo Won

For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask for a member of staff.

*Our cheeses are made with unpasteurized milk.

Price includes VAT, a discretionary service charge of 12.5 % will be added to your bill.