

## Market Menu

Cured mackerel escabeche, puntarella & Ratte potato

Ballotine of venison, bacon, preserved fruit compote, salsify & chocolate

Hay-baked celeriac, celeriac purée, pickled yarrow & chive emulsion

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Pan-fried Faroe Islands salmon, mussels, purple sprouting broccoli,  
black garlic & saffron

Breast of Creedy Carver duck, braised endive, blood orange & turnip

Ballotine of king cabbage, koshihikari rice, wild mushrooms & cep powder

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Layered Valrhona "caraibe" chocolate, mint & coffee crèmeaux

Poached Yorkshire rhubarb, yoghurt cream & hibiscus

Selection of seasonal cheeses by Maître affineur 'Buchanans' \*

(£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 £10

Flight of 2 glasses of sweet wine/port (50ml each)

from the set lunch selection at £10

## Head Chef Joo Won

This is a sample menu only.

Available from Monday to Friday only from 12.00 p.m. until 2.30 p.m.

Available to groups of up to 7 people only.

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

For our guests with dietary requirements or food allergies please ask for the manager  
who will advise on the ingredients used within this menu.

Our artisan cheeses are made with unpasteurized milk.