

Market Menu

Cured mackerel, heritage beetroot, lime & coconut
Ballotine of Cornish lamb, pickled spring vegetables, wild garlic & pear
Roasted calçot onion, Jerusalem artichoke, quail egg & Romesco

Pan-fried hake, miso beurre blanc, sorrel & watercress foam
Ibaiama pork croquette, nduja, chickpeas, monks beard & puntarelle
Kimchi risotto, Clarence Court egg, turnip tops, sesame & wild garlic oil

Warm chocolate fondant & orange ice cream
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.