



LUNCH

3 Courses for £55

Wine Pairing £39

Crispy Blood Pudding

pickled shimeji, passionfruit and curry spices

-Or-

Lightly Smoked Salmon

brandade, dill, beetroot and horseradish

oOo

Cornish Cod

brassicas, english mustard and smoked roe

-Or-

Stonehurst Tamworth Pork

alliums, black garlic and gremolata

oOo

Woodruff Cream

preserved cherries and perilla

(Optional supplement £8)

oOo

Brown Sugar Cream

pumpkin sorbet, sherry jelly and honeycomb

-Or-

Hot Chocolate Pudding

fig leaf and almond

Selection of artisan British cheeses to be taken as an additional course
plate for the table