



lunch

3 courses & cocktail on arrival
compressed mule or dandelion & burdock collins 9.5

starters

market bowl salad (v) (n)
lobster & prawn cocktail
beetroot, goats curd & rye crumble (v)
caesar salad, crispy cured ham & parmesan
parsnip soup, goat cheese & wild mushrooms (v)

mains

chicken & rosemary pot pie
roasted pork belly, apricot chutney & coriander
sirloin steak, café de paris butter & watercress (supplement 4)
lobster & clam linguine, chilli, garlic & lemon
wild mushroom risotto, spenwood cheese & winter truffle (v)
wagyu burger topped with cheese & truffle mayonnaise

sides

all at 4.5
hand cut chips (v)
mashed potatoes & garlic crisps (v)
tenderstem broccoli, preserved lemon & chilli (v)
green beans, tomato & shallot vinaigrette (v)

desserts

new york cheesecake (n)
the ice cream or sorbet parlour
pecan nut & chocolate bar, crunchy bourbon ice cream (n)
selection of three cheeses, kumquat jam & walnut (n) (supplement 5)

please inform your waiter of any allergies or dietary requirements

a discretionary 13.5% service charge will be added to your bill

(v) vegetarian dishes (n) contains nuts

*** all dishes may contain traces of nuts**

oblix

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