

LUNCH MENU

3 courses - £45.00 per person

5 courses graze menu - £55.00 per person

Please advise of any dietary requirements or allergies when you order

Lunch menu available Wednesday to Saturday from noon until 1.30pm

A discretionary 12.5% service charge will be added to your final bill

Terrine of **Jersey Royal potato**
tartar of green asparagus and radish
lardo – nasturtium

Cornish **crab** rye tartlet
Granny Smith apple – wasabi emulsion – caviar

Dill poached Brixham **cod**
smoked eel – honey glazed and pickled beetroot
thyme leaves

Label Anglais breast of **chicken**
crisp cos lettuce – anchovy emulsion
English peas – white onion velouté

“Purnell’s melba”
lemon verbena poached apricots – vanilla
frozen yoghurt – raspberry

Plate of artisan cheeses – crackers
(£8.00 supplement or £10.00 per portion, extra course)