

LUNCH MENU

£32 Two Courses / £42 Three Courses
Selection of Wines £19 / £29 / £35

STARTERS

Steak Tartare

Seasoned with mustard and Wagyu beef emulsion
Beetroot, smoked Pike caviar and lovage ice cream

Cuttlefish

Shiso, tagette and clementine jelly
Sea urchin rouille

Fresh Cheese Gnocchi

Wild mushroom, baby spinach
Tonka and Voatsiperifery pepper emulsion

MIDDLE

Supplement £18

Scottish Langoustine

Seared in shellfish butter with heirloom carrots
Bouillon infused with pine tree buds and coffee

MAINS

Suckling Pig

Spiced quince, chervil roots and liquorice

Acquarello Risotto

Pumpkin, bergamot and Yellow Bourbon coffee

Line Caught Mackerel

Smoked beetroot rose with grapefruit
Batak pepper and hibiscus emulsion

DESSERTS

Pear

Poached pear infused with sansho and ginger
Bee wax and argousier honey chantilly

Itakuja chocolate

Chocolate crèmeux and passion fruit sorbet
Passion berry infused IPA beer custard cream

The White Millefeuille

Supplement £5

Tahitian vanilla cream, jasmine jelly
Voatsiperifery pepper foam