

Set Lunch Menu

Rose Cured Salmon, Foie Gras, Mandarin, Hazelnuts, Apple
Scallops, Cured Duck, Miyagawa, Pistachio, Lentil & Soya Dashi
Crispy Pancake, Ceps, Black Truffle, Chesnuts & Miyagawa

Black Cod in Caramel Miso, Onion Ash, Artichokes, Crispy Parsnips
British Organic Beef, Muscat Grape, Chestnuts, Celeriac Mille-Feuille & Pear
Garden Gyoza, Ceps, Ginger, Brussel Sprouts & Hay Tea

Swedish Cheese, House Made Jam & Grapes

Sweet Pleasure

3 Courses £ 35

4 Courses £ 45

PLEASE ADVISE OF ANY DIETARY REQUIREMENTS OR ALLERGIES

Price is inclusive of Vat. A discretionary 13% Service charge will be added to the bill.