

SET LUNCH MENU

Broth of Mushrooms (c.1730)

Mushroom broth, mushroom ketchup & slow cooked hens egg
NV Fino En Rama 'Tio Pepe', González Byass, Spain £9.50

Hay Smoked Salmon (c.1730)

Smoked beetroot, pickled lemon salad, parsley & sorrel
2018 San Giovanni della Sala, Orvieto, Castello della Sala, Umbria, Italy £13.00

Pollack in Cider (c.1940)

Chard, onions & fired mussels
2018 Clarendelle Blanc, 'Inspired by Haut Brion', Bordeaux, France £14.00

Chicken cooked with Lettuces (c.1670)

Grilled onion emulsion, celeriac & oyster leaf
2015 Hondarribi Zuri 'K5' Karlos Arginano, Pais Vasco, Spain £18.00

Rhubarb Custard Tart (c.1880)

Cardamom custard & rhubarb sorbet
Fine Sparkling Ice Cuvée, Peller, Niagara Peninsula, Canada £15.00

Bohemian Cake (c.1890)

Chocolate & yuzu mousse with honey ice cream
2002 Quinta de Vargellas, Taylor's, Douro, Portugal £15.00

British Cheese

Apple & plum chutney, fig & perry cheese, oat cakes & seeded crackers
(£10.00 supplement)
Dow's Tawny Port, 10 years, served from Tappit Hen, Douro, Portugal £11.00

2 Courses £39.00

(Available Monday to Friday excluding Bank Holidays)

3 Courses £48.00

(Available daily)

Please note that from 23rd March 2020, this will be available Monday to Friday

Please inform us of any allergies
& ask for further details of dishes that contain allergens

Please note all prices include VAT at the current rate.
A discretionary service charge of 13.5% will be added to your bill.