

Sample Early Supper Menu

Menu Availability
Tuesdays - Saturdays | 5pm - 6.30pm

Apéritif

I am very specific with my negroni 16
Westwell 'Pelegrim' Brut NV - Kent 15

Early Supper Menu (17.00 - 18.30) Three courses £40

Crushed Vesuvio tomato 'Gazpacho style'
Summer bouillon of mackerel, gooseberries, borlotti beans and basil
Buffalo ricotta, yellow peach, purslane salad, Sicilian olive oil

Spit roast young chicken, barbequed summer greens, Lombardy onions
Cornish cod, white minestrone of summer vegetables, mussels, sea herbs
Hand rolled gnudi, soft herb and Parmesan velouté, voatsiperifery pepper

Tunworth - British camembert style cheese
Congolese cru Virunga 70% chocolate nemesis, raw crème fraîche
Mountain pine cone ice cream, pine syrup

We are fastidious about provenance and seasonality of our produce, sourcing mostly from small artisan and day-boat suppliers, that ethos also applies to our beverage. Bespoke wine pairing is also available to partner your lunch or dinner.

Food allergy advice. We welcome enquiries from our guests who wish to know whether any meals contain particular ingredients. Please ask a member of staff and we will be happy to help.
Price includes VAT. A discretionary 15% service charge will be added to your bill.