

Sample Lunch Menu

Menu Availability
Wednesday - Friday | Lunch 12pm – 2.30pm

Apéritif

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

The Working Lunch - Three courses £40

Crushed Vesuvio tomato 'Gaspacho style'
Summer bouillon of mackerel, gooseberries, borlotti beans and basil
Buffalo ricotta, royal majestic 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
Congolesse cru Virunga 70% chocolate nemesis, raw crème fraiche
Mountain pine cone ice cream, pine syrup

À la carte - 3 Course £79

Crisp Sutton Hoo chicken, hand cut macaroni 'Cacio e Pepe'
Warm smoked eel lacquered with sanshō pepper, grilled tropea onion, satay relish, sourdough sandwich (Supp £5)
Classic duck and pork terrine 'en croûte' with figs and hazelnuts

Denbighshire rack and shoulder of lamb, slow roasted Lombardy Breme onion 'La Dolcissima' green beans
Loire valley rabbit - roast saddle, slow cooked shoulder cottage pie, jus with hazelnuts
French rosé veal sweetbread from the Aubrac, fricassée of peas, girolles, fresh almonds, soubise (Supp £10)
Shetlan Isle halibut, white minestrone of summer vegetables, mussels, sea herbs

Selection of English and French farmhouse cheese from La Fromagerie (Supp £5)
Congolesse cru Virunga 70% chocolate nemesis, raw crème fraiche
English custard tart, golden sultanas, pine nuts, salted butter
Wild honey ice cream, raw Bermondsey honey, warm Madeleines (Cooked to order - 20 mins)
English strawberries, Estate dairy milk ice cream, strawberry jus

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.