

# LUNCH

## STARTERS

Sea bass, pickled carrots, chilli & shallots	£6.5	Cider pickled egg, hazelnut & chicory salad	£5
Cured venison tartar, egg yolk purée, sourdough, sorrel & nasturtium	£8	Cured North Sea char, radishes, citrus & avocado	£7
Confit pork belly rilette, pickled onions & rye sourdough	£6	Salad of pickled heritage beetroots, broad bean & Ossau Iraty	£11

## MAINS

Smoked kohlrabi, courgette, celery & spelt	£16	Sussex peas, Yorkshire sheep yoghurt & grelot onion	£10
Poulet noir, morels, asparagus & wild mushroom kombucha	£20	Isle of Wight tomato & basil fregola, aubergine tempura	£12
Cured Chalk Stream trout, romanesco, fennel & cucumber	£15	Salted Scottish cod, watercress, musseron & crispy chicken skin	£16

## SANDWICHES

Reuben, sauerkraut, gherkin & peppered pastrami	£12	Kefir marinated chicken finger, tomato salsa & refried bean	£11
Cured salmon, beetroot & horseradish	£12	Guacamole, heritage tomato & shoots	£10
Dry cured beef burger, fermented garlic mayo, pickled tomato & onion chutney	£14	Add chips or salad to any sandwich	£3

## DESSERTS

Gariguettes, white chocolate mousse & Champagne	£8	Tarte au citron & raspberry ripple ice cream	£7
Classic rum baba, roasted pineapple & crème fraîche	£8	Yorkshire rhubarb soufflé & elderflower sorbet	£8

All lunches are served with sourdough & pickles

2 Courses £20

3 Courses £25