

# LUNCH MENU

Tempura Maldon oyster, cucumber, dill

*Verdicchio di Matelica, Tenuta Colpaola,  
Marche, Italy 2019*

Scorched Cornish mackerel, sea lettuce, shellfish  
reduction

*Côtes du Rhône, Domaine André Brunel,  
Rhône, France 2018*

Slow-cooked Herdwick lamb rump, salt-baked beetroot,  
cauliflower, radicchio

*Pacherenc-du-Vic-Bilh, "Saint Albert", Domaine Plaimont,  
South West, France 2016*

Koko Kanu rum baba, mango, pineapple, coconut

*4 courses £55 per person  
Sommelier's selection £49 per person  
(75ml per glass)*



PLEASE BE ADVISED TABLES OF FOUR OR MORE GUESTS MUST ORDER FROM THE SAME MENU

ALLERGEN INFORMATION FOR EVERY DISH IS AVAILABLE UPON REQUEST

A DISCRETIONARY SERVICE CHARGE OF 13.5% WILL BE ADDED TO YOUR BILL