



Entry Cocktail 8

ELLC Gin, rhubarb & hot lips syrup, lemon, prosecco

Lunch Menu 2/3 Course

£30/£35

Add Bottomless Prosecco/Bloody Mary +20pp

Small

Lamb carpaccio, whipped chilli lamb fat, sea fennel, nettle,
pickled peschiole, chicken skin cracker, sourdough DF

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Mammole artichoke, monk's beard, orange molasses VG GF

Pearl barley and blue cheese "socarrat", egg, garden black radish,
onion and port V

Cornish mackerel, winter tomato, wild garlic, whey, seaweed cracker GF

Big

Beef short rib, tropea onion, Yetholm gipsy potato, parmesan garum
GF

Salt aged duck breast, offal ragu, leg croquette, asparagus DF

Cornish cod, carrots, saffron, catalogna chicory, carrot & brown
butte(V) Roasted mushrooms, buckwheat, almond and borage sauce, shaved
english cheese V GF N

(Vg): Roasted mushrooms, buckwheat, almond and borage sauce, shaved
aged tofu VG GF Nr sauce GF

Sweet

Dark chocolate sorbet, amaretto, nougatine, pear GF VG

Poached rhubarb, Sacred Vermouth soaked hazelnut cake, black pepper
italian meringue GF N

Apple terrine, White chocolate and Ras El Hanout diplomat with oats
and black currant sage V N GF

"Lost bread", fennel & chilli chutney, Ragstone goat cheese +3

Sides

- E5 Sourdough, Oil V(4) or Zaska(+1) -
- Barge East bitter leaves salad VG GF 4 -
- Mayan rose potatoes, Chilli butter V GF 5 -
- Leeks, black garlic, pork crackling GF 5 -

N - contains nuts / GF - Gluten free / V - Vegetarian / VG - Vegan

A discretionary 12.5% service charge will be added to your bill

Unfortunately we cannot cater to severe allergies.

Please let our staff know of any allergies or dietary requirements.

#CookForUkraine - Add £1/£2/£5 to your bill in aid of Unicef's
campaign for relief for Ukraine.

