



lunch

first course

lake district aged beef tartare, bagna cauda, parsley

west coast crab, citrus, celeriac dashi

hand-rolled pasta, wild mushroom, pecorino, madeira sauce

second course

stuffed norfolk quail, salsify, pear

peterhead cod, razor clam, beurre noisette

miso aubergine, black olive, earl grey

third course

apple, sour cream, caramelised walnut icecream

plum soufflé, red plum compote, crumble, vanilla icecream

tunworth, perthshire gooseberry, fresh fig (£5 supp. or £9 as additional course)

£35

coffee, infusions & petit fours £6