

SET LUNCH MENU

Tomato Salamagundy (c.1730)

Tomatoes, smoked goats curd & basil infused oil

2018 San Giovanni della Sala, Orvieto, Castello della Sala, Umbria, Italy £13.00

Frumenty (c.1390)

Roast cod, spelt, smoked sea broth, pickled dulse & lovage

2017 Fiano di Avellino, Ciro Picariello, Campania, Italy £14.00

Roast Belly of Lamb (c.1830)

Pickled cucumber heart, onions, dill oil & purslane

2018 Clarendelle Rouge 'Inspired by Haut Brion', Bordeaux, France £14.00

Cured Smoked Salmon (c.1850)

Beetroot purée, pickled beetroot, parsley & sea vegetables

2018 Grüner Veltliner Smaragd 'Achleiten', Domane Wachau, Austria £17.00

Rhubarb & Custard Tart (c.1800)

Rhubarb jam, cardamom custard

NV Fine Sparkling Ice Cuvée, Peller, Niagara Peninsula, Canada £15.00

Bohemian Cake (c.1650)

Chocolate mousse, cherry & kirsch

Old Vine Muscat Classic, Chambers Rosewood, Australia £19.50

British Cheese

Apple & plum chutney, fig & perry cheese, oat cakes & seeded crackers
(£10.00 supplement)

2012 Late Bottled Vintage 'Unfiltered', Quinta do Noval, Douro, Portugal £12.50

2 Courses £39.00 | 3 Courses £48.00
(Available Monday to Friday, excluding bank holidays)

Please inform us of any allergies
& ask for further details of dishes that contain allergens

Please note all prices include VAT at the current rate.
A discretionary service charge of 13.5% will be added to your bill.