



SET LUNCH MENU

A sample of the menu created bi-weekly by our Executive Chef

STARTER

Beetroot

Shiso, lime vinaigrette =VE

Burrata

Tomato, kimchi coulis V

Yellowtail crudo

Ponzu, papaya pomelo salad V

MAIN

Anolotti pasta

Tuscan kale, walnut, sweetcorn, girolles V

Sea bass

Fingering potato, fennel, tapenade, lobster bisque

Chermoula spiced lamb rump

Bagna cauda, Trombetta salad

DESSERT

Vanilla cheesecake

Wild berries compote

Chocolate hazelnut mousse

Strawberries & lime

Yellow peach Eton mess

Vanilla Chantilly

£35 / 2 courses **£40** / 3 courses

Including one coffee

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 15% will be added to your bill.