



LUNCH MENU

TO START

Focaccia & sourdough, extra virgin olive oil 5.50

RAW

Salmon tartare, avocado, puffed rice, ponzu 17

Yellowfin tuna tartare, bonito emulsion, wasabi, furikake 21 *

Seabass crudo, jalapeno, yuzu & ginger dressing 18

Selection of raw fish 29

STARTERS

Cornish crab raviolo, langoustine sauce 17

Heritage tomatoes, compressed watermelon, gazpacho 14

Steak tartare, potato waffle, cured egg yolk 19 *add truffle 9*

Sand carrots from Normandy, ginger dressing & toasted seeds 14 (Vg) *

Crispy fried egg, girolles, parmesan sauce 14 *add truffle 9*

Stracciatella, caramelised peach & hazelnuts 15 *

SALAD

Green Goddess salad, avocado, apple & creamy herb dressing 12 (Vg)

Add: Roast corn-fed chicken breast or hot smoked salmon 12

MAIN COURSES

Spatchcock poussin, fennel, mint & chilli 27 *

Lemon risotto, ricotta & confit datterino tomatoes 25 *

Duck breast, carrot and saffron purée, grelot onions, cherries 35 * BBQ

hispi cabbage, harissa glaze, romesco sauce & kohlrabi 18 (Vg) *

Steamed halibut, broccoli purée, samphire, sauce vierge 38 *

Seabass all'acqua pazza, courgette & green olives 37 *

Lamb cutlets, courgette & marjoram jus 42 *

SIDES 8

Tenderstem broccoli (Vg) *

Roasted courgette, feta & dukkah *

Rosemary roast potatoes (Vg)

Glazed sand carrots, mint *

* - Gluten free Vg -Vegan

Please inform your server of any food allergies or dietary restrictions.

While we take great care to accommodate our guests, we cannot guarantee that cross-contamination will not occur in our kitchen.

A discretionary service charge of 15% will be added to your bill.