

# LUNCH SET MENU

2 courses for £29

## STARTER

Heritage tomatoes, compressed watermelon, gazpacho OR Crispy fried egg, girolles, parmesan sauce *add truffle* 9

#### MAIN

Corn-fed chicken breast, carrot & saffron purée, grelot onions, truffle jus \* 2019, GSM, Little Tacker, Barossa, 16

OR

Green Goddess salad, avocado, apple, creamy herb dressing & hot smoked salmon 2024, Pinos Gris, Eradus, New Zealand, 13 OR

Lemon Risotto, ricotta & confit datterino tomatoes\* 2022, Dry Muscat, "Mountain Blanco", Spain, 17

## ADD SIDES 8

Tenderstem broccoli \* / Rosemary roast potatoes (Vg)\* / Roasted courgette, feta & dukkah \* / Glazed sand carrots, mint \*

## **DESSERTS 13**

Manuela's Basque cheesecake \* SILVA fruit tart, yuzu get, diplomat ice cream Chocolate fondant, stem ginger ice cream Strawberries, vanilla fontainebleau, meringue (Vg)\*

\* - 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.

Discounts and promotional offers do not apply to this menu.