

November lunch menu

28.00 two courses | 32.00 three courses

14.00 supplement to include a glass of wine to accompany two courses

8.00 supplement to include a glass of dessert wine

starters

Truffled Jerusalem Artichoke Soup,
winter wild mushrooms, smoked chicken, Wigmore cheese

Silver Mullet Escabeche,
saffron emulsion, red pepper piperade, fennel

Halloumi Schnitzel, ✓
aubergine 'caviar', black garlic, caper

main course

Glazed Loin of Bacon,
celeriac rémoulade, champ potato, Pommery mustard sauce

Stuffed Fillet of Sea Bream,
caramelized parsnip, black garlic, clam cream

Enoki and King Oyster Mushroom, ✓
thyme and potato terrine, onion, radish,
green peppercorn sauce

side dishes 6.00

dauphinoise potatoes

roasted beetroots, stilton

winter kale, confit garlic, hazelnuts

desserts

Winter Spiced Panna Cotta,
candied kumquats, brown sugar meringue, lemon thyme ice cream

Pear and Almond Frangipane
yogurt ice cream, caramelized pears

Selection of 3 Cheeses,
chutney, water biscuit
4.00 supplement

coffee, tea & sweet treats 6.00

**you are welcome to choose a la carte dishes
as part of your lunch, these will be charged accordingly**

✓ = dishes suitable for vegetarians | ① = dishes suitable for vegans

allergies and intolerances – please speak to our front of house team when
ordering

a discretionary service charge of 12.5% will be added to your bill
all indicated prices are inclusive of 20% vat