

Set Lunch Menu

2 courses £25

3 courses £30



Starters

Mackerel, spiced fish soup finished with fermented fennel juice & garum

Salad of heritage tomatoes, basil & whipped goat's curd

Quail & smoked pancetta ballotine, fermented kohlrabi, toasted hazelnuts, douglas fir



Mains

Roasted stone bass, fermented fennel, shoyu & fennel broth, pink fur potatoes, pickled elderberries

Roasted Gressingham duck breast, fermented blackberry, rainbow chard, cannelloni of confit duck leg, verbena

Girolle & lemon thyme risotto, parmigiano Reggiano, confit lemon



Desserts

Confit victoria plum & greengage, warm carrot cake

Black forest gateaux, white chocolate crèmeux

Baron bigod, honey, toasted cumin, crackers

