

LUNCH

Beef tartare, oyster leaf, avruga caviar

or

Evesham tomatoes, wild garlic, shallot,
tomato & coriander tea

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Gurnard, Lovage, jersey royals, beans, mussels

or

Chicken, Asparagus, pearl barley,
offal, hen of the woods

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Gold rush apple, brioche, cider ice-cream

or

Peanut cheesecake, salted caramel,
chocolate ice-cream

Coffee, Tea & Infusions

Pick & Mix £5.00

Three courses £35.00 per person

Six courses £55.00 per person

Optional Cheese course £15.00

This menu is available from 12pm – 2pm Tuesday-Friday

'Food allergies and intolerances - Before ordering please speak to our staff about your requirements'

A LA CARTE

STARTERS

Evesham tomatoes, lobster, tomato & coriander tea

Cured mackerel, dashi, pickled cucumber,
buttermilk, dill oil

Peter's farm veal tartare, English kohlrabi,
apple, marigold

MAINS

Butter poached turbot, wye valley asparagus,
jersey royals, smoked eel

Cornish lamb, Ratte potato, black garlic, baby leeks,
hispi cabbage, lamb sauce

Guinea fowl, King oyster mushroom, onion,
lovage, yeast flakes

Optional Cheese course £15.00

Coffee, Tea & Infusions, Pick & Mix £5.00

Three courses £65.00 per person

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Please be advised a discretionary 12.5% service charge is added to all our bills

DESSERTS

LEMON

Feuille de Brick, liquorice, Fennel seed ice-cream

Suggested pairing; Rousset Peyraguey, selection 2007 Sauternes Bordeaux France £11

SPECULOOS BISCUIT

Caramelised white chocolate, Nespresso granite

Suggested pairing; Moscatel Naturalmente Dulce 2015, Finca Antigua, La Mancha, Spain £8

MILK

Milk sorbet, crispy rice, malted milk cream

Suggested pairing; Côteaux du Layon, 2013, Domaine Ogereaux, Loire Valley, France £13

BRITISH CHEESES

Apple compote, oat biscuits, seeded crackers

*Suggested pairing; 20-Year-Old Tawny Port, Kopke, Oporto, Portugal £15
Or a glass of Ruinart Blanc de Blanc £18*

As an extra course £15