

SUNDAY LUNCH

DUCK EGG

Jerusalem artichokes, hazelnut, watercress
or

QUAIL

King oyster mushrooms, celeriac, yeast flakes
or

ASPARAGUS

Barley and potato risotto, rapeseed, Berkswell
or

MACKEREL

Cured, dashi, pickled cucumber, dill

SEA BREAM

Parsley root, seeds, anchovy, broccoli, sea herbs
or

CHICKEN

Hispi cabbage, wild garlic, hazelnut, potato puree, baby leeks
or

IRISH BEEF

Wye Valley asparagus, pomme puree, onions, bone marrow
or

BEETROOT

Cooked on the BBQ, yeast flakes, chicory, cauliflower puree

PEANUT CHEESECAKE

Salted caramel, chocolate ice cream

or

PEAR

Date, stout, oat biscuit, pear ice cream

or

PLUM

Yuzu sake, Bournville honey ice cream

or

BRITISH CHEESES

Apple compote, oat biscuits, seeded crackers

£5 supplement

Or as an extra course £15

Coffee, Tea & Infusions

With Pick n Mix

£5

Three course lunch £35.00 per person

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