



— L U N C H —

Tuesday to Saturday, noon until 3

Two courses £24 • Three courses £29

TO START

Gordal olives vG £5
with orange and fennel

Sourdough, cultured butter v £4.50

Jerusalem artichoke soup v
hazelnut, brown butter

Burrata v
tomatoes, basil

Chicken liver parfait
toasted brioche, fig chutney

MAINS

Braised beef short rib
horseradish mash, buttered greens

Gnocchi v
wild garlic, pecorino, pine nuts

Whole plaice
brown shrimp butter

SIDES

Triple-cooked chips vG £6

Buttered greens v £5.50

Leaf salad, mustard dressing vG £5

PUDDING

Burnt Basque cheesecake v
rhubarb

Blood orange sorbet vG

British cheese v £4
supplement

Add a glass of Sauternes £9

TO DRINK

Grüner Veltliner 2022 125ml £7 / 175ml £9.50 / bottle £38
Weingut Bründlmayer · Kamptal · Grüner Veltliner

Gamay 2022 125ml £7 / 175ml £9.50 / bottle £36
Jean Foillard · Morgon · Gamay

Pilsner 4.8% half £3.50 / pint £6.50
Braybrooke · Market Harborough

Sparkling water 330ml £3 / 750ml £5

House lemonade £4.50

Espresso £3
Brazil, Minas Gerais · natural · chocolate, hazelnut

Flat white £3.80
Brazil, Minas Gerais · natural · chocolate, hazelnut

Pot of tea £3.50
breakfast, earl grey, mint, chamomile

Two courses £24, three £29. Sides and drinks as priced.