

LUNCH 3

£60

NEWLYN MACKEREL

isle of wight tomato, sanbaizu, dulce

IBERICO HAM

summer lettuce, buttermilk, pea

CHALK STREAM TROUT

courgette, verbenas, mussel

CREEDY CARVER CHICKEN

pink fir, girolle, garlic

CRÈME BRULÉE

green anise, yoghurt, blueberry

CHEESE BOARD

(£5 supplement)

TASTING 7

£139

NATIVE LOBSTER

peach, verbenas, sansho

BRITANNY SQUAB

cherry, almond, timiz pepper

VEAL SWEETBREAD

horseradish, lovage, grains

WILD TURBOT

artichoke, squid, sea truffle

PEKIN DUCK

apricot, gooseberry, morteau

LAVENDER

citrus, vanilla, pecan

OAKCHURCH RASPBERRY

pistachio, yoghurt, lemon verbenas

TASTING WINE

Option 1 - £95 Option 2 - £145

LUNCH 5

£85

NEWLYN MACKEREL

isle of wight tomato, sanbaizu, dulce

IBERICO HAM

summer lettuce, buttermilk, pea

CHALK STREAM TROUT

courgette, verbenas, mussel

CREEDY CARVER CHICKEN

pink fir, girolle, garlic

CRÈME BRULÉE

green anise, yoghurt, blueberry

a discretionary 12.5% service charge will be added to your final bill, prices are inclusive of VAT.

Please be aware that in our kitchen and bar, we handle common allergies. While we employ stringent measures to prevent cross-contamination, we cannot guarantee that any dish will be completely allergen free.