

Set Lunch

Starter

Confit Fillet Of Tanera island Salmon,
Lemon Crème Fraîche, Dill, Rowler Farm Leaves

Italian Baby Tomatoes, Melon,
Tosi Gorgonzola, Japanese Dressing

Main

Slow Cooked Rowler Farm Lamb Shoulder,
Peas, Dry Kombu, Pickle Onion, Lamb Jus

7-day Miso Marinade Cauliflower,
Purée, Brown Butter Sauce

Dessert

Tahiti Vanilla Ice-Cream,
Jaggery Caramel

Strawberry Tart, Crème Diplomate,
Strawberry Java Pepper Sorbet, Fresh Gariguette

2 Courses £50 / 3 Courses £70

Should you have any allergies or dietary requirements,
please inform the team before placing your order

Home Made Pie & Rowler Farm Salad

Pairing From Ex Family Reserve Wine

125ml

Slow Cooked Rowler Farm Lamb Shoulder Pie

2000 Vega Sicilia Único £120

48 Hours Cooked Rowler Farm Short Rib of Beef & Mushroom Pie

1993 Château Mouton-Rothschild £150

Arnaud Tuzin Chicken & Leek Pie

2007 Billecart-Salmon Cuvée Le Clos Saint-Hilaire £129

Pie & Salad £45

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A discretionary 15% service charge will be added to the final bill, Prices inclusive of VAT.