



Lunch Menu

Sample

Smoked Eel, Apple, Royal Beluski
Baron Bigod, Pickled Walnut, Truffle

Hogget, Mint, Turnip

Scallop, Crown Prince, Tagetes
(£25 Supplement)

Cod, Artichoke, Razor Clam

Charlotte Potato, Lardo, Alliums

Mallard, Parsnip, Damson
(£9 English Autumn Truffle Supplement)
(May contain shot)

Courtyard Dairy Cheeses
(£23 Supplement)

Blackberry, Spruce, Yoghurt
Mushroom, Woodruff, Chestnut

Pear & Anise Hyssop
Yoghurt Whey & Chicory

Lunch Menu - £135

Please note that a discretionary service charge of 12.5% will be added to your bill on all food and beverages, which is shared between staff.

Drinks Packages

Sample

Experimental & Adventurous

Hogget | Classic Cuvee, Charles Palmer 2017 (*Sussex, England*)

Scallop | Saumur La Dame, Roche Ville 2015 (*Loire, France*)

Cod | Heida, Varone 2021 (*Valais, Switzerland*)

Potato | Chateau Bela Riesling, Egon Muller 2019 (*Strovo, Slovakia*)

Mallard | La Senda del Piojo, Cobertizo 2020 (*Bierzo, Spain*)

Mushroom | Colheita Tawny Port, Pocas 2003 (*Douro, Portugal*)

£75 - £85 per person

Grand & Classic

Hogget | Stanislas Blanc de Blancs, Thienot 2008 (*Champagne, France*)

Scallop | Cartology, Chris Alheit 2018 (*Western Cape, South Africa*)

Cod | Gruner Veltliner, Domane Wachau 2019 (*Wachau, Austria*)

Potato | Riesling Trocken RK, Kesselstatt 2008 (*Mosel, Germany*)

Mallard | Terrasses du Larzac, Montcalmes 2018 (*Languedoc, France*)

Mushroom | 40yo Tawny Port, Pocas (*Douro, Portugal*)

£130-£150 per person

Rare & Fine

Hogget | Sir Winston Churchill, Pol Roger 2015 (*Champagne, France*)

Scallop | Radio Lazarus, Chris Alheit 2014 (*Stellenbosch, South Africa*)

Cod | Colle Gaio, The Old White, Colli di Catone 1996 (*Lazio, Italy*)

Potato | Hipping GG Riesling, Schatzel 2019 (*Rheinhausen, Germany*)

Mallard | Domaine de Trevallon 2005 (*Provence, France*)

Mushroom | Single Harvest Tawny Port, Graham's 1974 (*Douro, Portugal*)

£250-£280 per person