

THE MENU

Gougère, thirty six month aged Gruyère
Smoked eel, lemon, parsley, caviar
Cos, anchovy, chicken, Berkswell
Cep, mussel, spring onion
Adams sour dough, Bungay raw butter

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Scallop, english wasabi, cucumber, oyster (3) (6) (8)

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Egg, potato, lardo di colonnata, truffle (8)

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Duck, orange, beetroot, endive (4) (6) (8)

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Turbot, pickled pear, oxtail, parsnip, watercress (4) (6) (8)

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Hogget, alliums, feta, thyme (3) (4) (6) (8)

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Eccles cake, barkham blue (6) (8)

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Bitter chocolate, orange (8)

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Rice, prune d'agen, armagnac (3) (4) (6) (8)

Farmhouse cheese, fruit bread
(Fifteen pounds supplement)

Thirty five pounds three course (3)
(Tuesday to Friday lunch)

Forty five pounds four course (4)

Sixty five pounds six course (6)

Eight five pounds eight course (8)

(last order lunchtime 1.30pm)

A discretionary 12.5% service charge will be added to your final bill. nclusive of
V.A.T. @ 20%.

Opening time:
Tuesday to Friday lunch 12pm to 1.45pm

Tuesday to Saturday dinner 6.30pm to 10pm