

THE MENU

Gougère, thirty six month aged gruyère

Pig's head , smoked eel, bramley

Cos, anchovy, chicken, berkswell

Wild garlic, mussel

Adams sour dough, bungay raw butter

—

Scallop, oxtail, pear, parsnip 3/6/8

—

Egg, potato, lardo di colonnata, truffle 8

—

Duck, beetroot, blackberry, endive, pain d'épices 4/6/8

—

Turbot, carrot, orange, buttermilk, parmesan 4/6/8

—

Veal, celeriac, morel, wild garlic 3/4/6/8

—

Eccles cake, Yorkshire blue 6/8

—

Rhubarb, vanilla, rice 3/4/6/8

—

Chocolate, salted caramel, hazelnut 8

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 inclusive of V.A.T. @ 20%.

Opening time:

Tuesday to Friday lunch 12pm to 1.45pm

Tuesday to Saturday dinner 6.30pm to 10pm