

THE MENU

Gougère, thirty six month aged gruyère

Pig's head, smoked eel, bramley

Snails, garlic, parsley

Red mullet, saffron, fennel

Adams sour dough, bungay raw butter

—

Scallop, horseradish, oyster, cucumber, nettle 3/6/9

—

Asparagus, pink grapefruit, hazelnut 6/9

—

Egg, ham, pea, lardo di colonnata 9

—

Duck, soy, madeira, mushroom 6/9

—

Seabass, carrot, orange, buttermilk, parmesan 6/9

—

Veal, Jerusalem artichoke, morel, wild garlic 3/6/9

—

Eccles cake, Yorkshire blue 6/9

—

Strawberry, white balsamic, sheeps milk, basil 6/9

—

Chocolate, salted caramel, peanut, cumin 3/9

—

Lollipops

—

Forty five pounds three course 3

Sixty five pounds six course 6

Eighty five pounds nine course 9

Should you require any information regarding allergens please ask a member of staff

A discretionary 12.5% service charge will be added to your final bill.

Inclusive of V.A.T. @ 20%. Sample menus, subject to changes

THE LUNCH MENU

Adams sour dough, bungay raw butter

—

Red mullet, saffron, fennel

—

Mackarel, horseradish, cucumber, dill

—

Chicken, ham, pea, Jersey Royals

—

Strawberry, vanilla, basil

—

Lollipops

—

Thirty pounds

Should you require any information regarding allergens please ask a member of staff

A discretionary 12.5% service charge will be added to your final bill.
Inclusive of V.A.T. @ 20%. Sample menus, subject to changes.