



## LUNCH

### BEETROOT

Beef Fat - Horseradish - Verjus

### 36 MONTH AGED PARMESAN

Pine Nut - Radish - Tomato

### ISLE OF WIGHT TOMATOES

Apple Marigold

### CUTTLEFISH

Broccoli - Trout Roe - Buttermilk

### CATCH OF THE DAY

Nahm Jim Yoghurt - Black Garlic  
Red Pepper

### CRASTER KIPPER

Pink Fir Potato - Smoked Caviar

### PARKER HOUSE

Smoked Butter

### SALT AGED BEEF

Turnip - Lovage - Truffle

### PINK LADY APPLE

Goats Yoghurt - Ginger - Rosemary

### 80% VALRHONA CHOCOLATE

Banana - Miso - Macadamia

White Peach

Amalfi Lemon

Madeleine

£120 per person

Wine Pairing – £110

Non Alcoholic Pairings - £65

Please note that these are sample menus.

Our menu and prices may change at short notice due to seasonality and produce availability.

If you have any food allergies or intolerance, please inform us via email on time of booking.

A discretionary service charge will be added to your bill.

All prices are inclusive of VAT