

THE LUNCHEON

TWO-COURSE £38
OR THREE-COURSE £42
MONDAY TO FRIDAY

*"The world will ask you to hurry,
Good food never will."*

STARTERS

Isle of Wight tomato salad, cucumber and crème fraîche gazpacho

Cornish octopus carpaccio, fennel, orange & sauce vierge

Welsh rarebit, pickled walnut ketchup, chives

MAIN COURSE

Saffron tagliolini, yellow courgette, cherry tomato, basil & Parmesan

Confit tuna Niçoise salad, Kalamata olives, piattone beans & salted anchovy

Grilled lamb gigot, smoked aubergine, pomegranate & mint yoghurt

Chateaubriand, peppercorn sauce & skin-on fries (£25 supplement)

PUDDINGS

Eton mess, Kent strawberries

Cherry & vanilla soft serve sundae

Praline chocolate mousse, hazelnut ice cream



If you have a food allergy or intolerance, please inform a member of our team on ordering.
A discretionary 15% service charge will be added to your bill. All prices include VAT.