



MENU DU JOUR

Rocket + watercress soup, sour dough. V

Salt baked beetroot salad, bread crisp, bitter leaf, soured cream. V

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Roast neck fillet of lamb, burnt tomato, Pommes Anna, olive sauce.

Harissa aubergine steak, feta, olive oil emulsion, crispy potatoes. V

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Coconut panna cotta, whipped dark chocolate, kalamansi lime.

Muscovado sugar tart, salted caramel ice cream.

3 COURSE 35

Lunch + Dinner on Wednesdays + Thursdays only.

Sample menu as changes daily, normal a la carte lunch + set dinner menus available as normal. All guest must dine from the same menu. Due to the nature of our kitchen we cannot guarantee that food prepared will be free from allergen ingredients.