



**Lunch Wednesday - Saturday
12pm - 3pm**

**2 Courses £23
3 courses £27**

Please make staff aware of any allergies before ordering

Olive Oil Bread, Cafe de Paris Butter	per person	2.50
Marinated Olives		4.00
Devilled Eggs		5.00
Truffle Potato Crisps, Parmesan & Garlic Dip		4.50
Pickled Mussels, Green Mayo		5.00
House Pickles		4.00

Cornish Sardines, Rocket, Anchovy, Hazelnut, Pesto
Blistered Padron Peppers, Pickled Peaches, Stracciatella
Courgette, Black Olive, Ricotta, Sunflower Seeds
Rabbit & Smoked Eel Terrine, Celery, Carrot, Capers

Braised Squid, Chickpea, Lemon, Saffron, Toast
Wild Mushroom Pappardelle, Creme Fraiche, Herbs,
Devilled Chicken Livers, Stout Soda Bread, Sherry Vinegar
House Sausage, Lentils, Mustard
Black Pudding, Guanciale, Poached Egg, Mustard, Frisse

Buttered Potatoes	4.50
Roasted Carrots, Yogurt, Harissa	4.50
Tomato Salad, Shallots, Olive Oil, Herbs	4.50

Blackberry Frangipane, Clotted Cream
Coriander Ice Cream, Blueberries, Spiced Oats
Cherry Cobbler, Almond Anglaise
Homemade Crumpet, Baron Bigod, Fermented Honey, Thyme
Manchego, Poached Pear, Pick Peppercorn, Hazelnut

A 10% service charge is added to your final bill. This is split equally amongst our staff.