• SET LUNCH •

from Monday to Friday for the table

• DRINKS •

Deutz, Brut Classic | NV 16.50

Negroni 5

Guinness Draught Pint 7

• SNACKS •

Crab Tart 6 each
Grapefruit, coriander

Beef tartare tart 9 each
Oscietra caviar

Sea Bass Tart 4 each
Black pepper dressing

Anchovy Eclair 6 each
Parfait, sweet & sour sauce

Focaccia di Recco 14
Garlic, cheese (V)

Two Courses 34 | Three Courses 39

Sea Bass Crudo
Lemon, dill, cucumber

Grilled Sweetcorn
Chilli, lime

Fried Gurnard
Tartare sauce

Vanilla Cheesecake
Blackcurrant

Two Courses 50 | Three Courses 55

Bluefin Tuna
Spiced tomato, parmesan

Bluefin Tuna
Caviar, piperade

Crab Paccheri
Chilli, lime, parsley

Poached Williams Pear
Red wine, cinnamon

• VEGETABLES •

Hispi Cabbage 6
Roast turbot butter

French Fries 8
Chipotle salt, Caesar dressing

Lilibet's Mash 18
Lobster, bisque

Tomato Salad 9
Balsamic, basil (VE)

Sprouting Broccoli 8
Colatura vinaigrette, chilli, mint

Grilled sweetcorn 8
Chilli, lime

Please speak to us about allergen information | A discretionary 15% service charge will be added to your bill
(V = vegetarian VE = vegan)