

WEEKDAY SET LUNCH

two-course menu

37

CARROT

TARTARE WITH SPROUTS, QUAIL'S EGG
& SUNFLOWER SEEDS

or

SALMON

HOUSE-CURED WITH PICKLED CUCUMBER,
SMOKED SOUR CREAM & SEA VEGETABLE TEMPURA

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CAULIFLOWER

SATAY WITH COCONUT, CURRY
& KAFFIR LIME

or

PLAICE

SCHNITZEL WITH BITTER LEAVES
& SEAWEED TARTAR SAUCE

SNACKS

OYSTERS

ON THE 1/2 SHELL
WITH FROZEN CHAMPAGNE
& CUCUMBER
24 / 48

CRUDITÉS

RAW VEGETABLES
WITH SMOKED COD'S ROE
& HAZELNUT DIP
16

CHICKEN LIVER

PARFAIT WITH CAPERS, BRIOCHE
& PORT JELLY
15

COPPA

FROM COBBLE LANE CURED
WITH HOUSE PICKLES
16

STARTERS

SALMON

HOUSE-CURED WITH PICKLED CUCUMBER,
SMOKED SOUR CREAM & SEA VEGETABLE TEMPURA
18

ENGLISH BURRATA

WITH SUMMER PEACHES
& LEMON VERBENA
19

CARROT

TARTARE WITH QUAIL'S EGG
& SUNFLOWER SEEDS
17

MAINS

NOMAD CHICKEN BURGER

GRUYERE, CRISP SKIN
& BLACK TRUFFLE
19

TAGLIATELLE

CORNISH CRAB, TOMATO & LEMON
WITH KAMPOT PEPPER & CHIVE OIL
32 / 42

CAULIFLOWER

SATAY WITH COCONUT, CURRY
& KAFFIR LIME
29

CAESAR

LITTLE GEM SALAD WITH PARMESAN
& CHICKEN SKIN PANGRITATA
16
WITH CONFIT CHICKEN LEG 26

PLAICE

SCHNITZEL WITH BITTER LEAVES
& SEAWEED TARTAR SAUCE
27

NEW YORK STRIP STEAK & EGGS

SEARED WITH BUFFALO HOT SAUCE
& NASTURTIUM LEAVES
36

ROAST CHICKEN

BREAST, STUFFED WITH FOIE GRAS,
BLACK TRUFFLE & BRIOCHE
34

PLEASE ASK YOUR SERVER FOR INFORMATION REGARDING ALLERGENS AND INGREDIENTS.

A DISCRETIONARY SERVICE CHARGE OF 14.5% WILL BE ADDED TO THE FINAL BILL.