

ODD PLATES LUNCH MENU

2 courses – 17.5 | 3 courses 23

Marinated Olives	3.5	Vegetable Crisps	PLATE 0.5 3
Hummus Breadsticks Sumac	3.5	Bread and Butter	3.5

PLATE 1

JERUSALEM ARTICHOKE SOUP, truffle vinaigrette, Cheshire cheese

TORCHED MACKEREL, pickled red cabbage, yoghurt, chicory

MUSHROOMS IN THE GROUND, cacao, garlic, lovage, cobnut

PLATE 2

GUINEA FOWL, truffle, savoy cabbage, mushroom duxelle, consommé

SEA BREAM, masala spiced bouillabaisse, sea greens, spinach, lime pickle

STEAK FRITES, bavette served rare, fries, watercress £3 supplement

CAULIFLOWER, sweetcorn and its juice, caper, popcorn, mustard

EXTRAS

Chips, thick or thin	4.0	Savoy cabbage, smoked butter	4.5
Seasonal Salad	3.5	Malt glazed parsnips	4.0

PLATE 3

CHOCOLATE GANACHE, orange, whisky, bay leaf

PARSNIP CAKE, muscovado, blackberry, Armagnac, walnut

CHEESE, selection of British cheeses, accompaniments £3 supplement