

**SHORT
ON TIME**

LUNCH MENU
2 courses - £19.5 / 3 courses - £25

**BIG ON
FLAVOUR**

In House Ember Baked Bread, Aioli	6
Jersey Rock Oysters, Natural	3 for 12
Rhubarb, Soy, Lime, Coriander	3 for 13.5

TO START

**Scorched Mackerel, Blood Orange, Endive, Smoked Vinegar
Cauliflower Bhaji, Smoked Pineapple, Tahini (v)**

MAINS

**Sugar Pit Pork, Cabbage, Caraway, Smoked Apple
Tikka Celeriac, Tahini, Hummus, Pomegranate, Dukkah (v)**

SIDES

Chips	6	Bitter Leaves, Shallots	6
Mash, Liquor, Beef Fat Crumb	6	Broccoli, Chilli, Garlic	7.5

TO FINISH

**Gariguette Strawberry, Meringue, Lemon Curd
Dark Chocolate Parfait, Sea Salt, Pistacchio**



Please advise your server of any dietaries or allergies. Our butter and cheese is made from raw milk. A discretionary service charge of 12.5% will be added to your bill. Set Menu available for group up to 6, Tuesday to Friday lunch & dinner, Saturday lunch only.