

LUNCH

DECEMBER | WINTER

STARTS

*A Selection of Homemade Bread with
Lincolnshire Poacher Hand Patted Butter...6*

Celeriac Velouté

Mushroom, Granny Smith Apple, Lovage and Hazelnut

Torched Mackerel

Buttermilk, Horseradish, Beetroot

Sliced Daphne's Lamb Breast

Smoked Yoghurt, Tempura Anchovies, Caperberries

Hand Dived Orkney Scallop....+16 supp

Bacon Jam, Charred Fennel, Sea Herbs

MAINS

Potato Gnocchi

Roast Leek, Delica Pumpkin Sage, Pine Nuts, Aged Pecorino

Roast Cornish Pollock

Wild Mussels, Green Lentils, Cavolo Nero

Smoked Eel Omelette

Spinach, Bacon, Café de Paris Butter

Slow Cooked Ox Cheek

Poached Oyster, Mash Potatoes, Kalletes

Hereford Beef Tournedos....+36 supp

Foie Gras, Mushroom, Nasturtium, Salsa Verde

SIDES8 each

Crisp Pomme Anna | Mashed Potato | Creamed Spinach | Green Salad |
Brussel Sprouts with Bacon and Chestnuts | Braised Red Cabbage |
Sandy Carrots and Sunflower Seeds |

PUDDINGS

Fromage Blanc Mousse

Nougatine, Poached Pear, Red Wine Syrup

Rice Pudding

Whiskied Apricot, Nasturtium

A Selection of Sorbets

Buttermilk, Grape, Pear & Bourbon

Wigmore....+8 supp

Celery, Grapes, Fruit Chutney, Crackers

Two Courses....44 Three Courses....48 Wine Pairing....48

*For food allergies and intolerances please alert a
member of our team. Game may include lead shot.*



*Prices are VAT inclusive. A discretionary 15% service
charge will be added to your bill.*