

## **lunch**

£45

### **CHALK STREAM TROUT**

grapefruit, cucumber, mint

### **LEEK PARCELS**

black truffle, custard, hazelnut

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### **LABEL ANGLAIS CHICKEN**

hen of the woods, stuffed wing,  
mooli, choy sum

### **ATLANTIC MONKFISH**

romesco sauce, onions, cauliflower

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### **TULAMEEN RASPBERRY**

yoghurt, white chocolate,  
lemon verbena

### **CHEESE BOARD**

(£2.50 supplement)



## **tasting**

£105



### **CURED BREAM**

caramelised cream, pine nut, kombu

### **VEAL SWEETBREAD**

cauliflower, golden turnip, jasmine

### **LEEK PARCELS**

black truffle, custard, hazelnut

### **LIGHTLY SALTED COD**

lobster, thai green curry, yuzu

### **ROE DEER**

leek, truffle, potato

### **MELON & MARIGOLD**

### **BRUCE FARM STRAWBERRY**

wild strawberries, violet, pistachio

### *tasting wine*

option 1 £79    option 2 £125

### *additional cheese board*

£15

## **3 course**

£80

### **LIGHTLY SALTED COD**

lobster, thai green curry, yuzu

### **VEAL SWEETBREAD**

cauliflower, golden turnip, jasmine

### **SASHIMI TUNA**

cucumber, korean pepper, shiso

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### **ROE DEER**

leek, truffle, potato

### **SCOTTISH HALIBUT**

courgette, dashi, razor clam

### **GOOSNARGH DUCK**

liver, beetroot, blackberry

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### **BRUCE FARM STRAWBERRY**

wild strawberries, violet, pistachio

### **MANJARI DARK CHOCOLATE**

coffee, yoghurt, caramel

### **PEACH**

rum baba, almond, amaretto

*a discretionary 12.5% service charge will be added to your final bill, prices are inclusive of VAT.*

*dishes may contain allergens, if you have any dietary requirements, please speak to a member of the team*