

LUNCH

3 COURSE £55 5 COURSE £75

CHALK STREAM TROUT

grapefruit, cucumber, mint

GRILLED SUMMER SALAD

egg yolk, bone marrow, buttermilk

LEMON SOLE

smoked roe, broccoli, brown butter

LABEL ANGLAIS CHICKEN

wild mushrooms, asparagus, toasted yeast

PEACH CAKE

bee pollen, honey, chilled juice

CHEESE BOARD

(£5 supplement)

TASTING £125

CURED BREAM

broad beans, almond, fig leaf broth

SQUAB PIGEON

date, turnip, black olive

LEEK PARCEL

black truffle, custard, hazelnut

CORNISH SKATE

fennel, bonito, sea purslane

AGED BEEF

smoked curds, marigold, bone marrow

FROZEN MERINGUE

cucumber, sorrel

STRAWBERRY

cheesecake, sorbet, elderflower

additional cheese board

£15

À LA CARTE £95

SQUAB PIGEON

turnip, molasses, maitake & offal skewer

CURED BREAM

radish, sea vegetables, fig leaf broth

AGED BBQ BEEF SIRLOIN

black garlic, truffle vinegar, bone marrow

CORNISH TURBOT

fennel, smoked butter, caviar

WHITE CHOCOLATE

vanilla, pine, lemon thyme

RASPBERRY SOUFFLÉ

cardamom, shiso, rose



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