

(sample menu, dishes may change according to the season and availability)

## LUNCH

## FIRST

SAFFRON CURED CHALK STREAM TROUT buttermilk, avruga caviar, wild garlic

ARTICHOKE VELOUTÉ black garlic, bombay mix, pistachio

## SECOND

POACHED SKREI COD tandoori carrot, makhani sauce, pine nuts

ROAST VENISON LOIN haunch keema, smoked beetroot, pickled blackberry

SIDES

£6 each

Biryani Rice Tenderstem, spiced butter, dukkah Masala Fries, Kashmiri Mayo

## THIRD

64% MANJARI CHOCOLATE passionfruit, sesame, salted caramel

THREE CHEESES Crackers, chutney & grapes

> 2 courses £32 3 courses £37

Please let your server know of any allergens or dietary requirements