



2 courses lunch and a glass of wine for £20

Pinot Grigio Principato, IGT Provincia di Pavia

OR

The Rambler Red Vino da Tabola

Butternut squash & marjoram soup

Parmesan beignet (V)

Smoked ham hock, pig's trotter fritter

Golden beetroot, lingonberry dressing

Quinoa, sweet potato, jicama

Mint, chilli, avocado, roasted macadamia nuts (V/VG)

Prawn and crayfish cocktail

Marie Rose, avocado, rye bread

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**Char-grilled 250gr Argentinian sirloin steak**

*Fries, Béarnaise (£6 supplement)*

**Corn-fed chicken breast marinated in miso**

*Olive oil mash, leeks, salsify, wild mushrooms, prosciutto*

**Fish & chips**

*Deep-fried cod, pea purée, chips, tartar sauce*

**Autumn squash risotto**

*Blue cheese, crisp sage, toasted pumpkin seeds, bees' pollen (V)*

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Cherry mousse, chocolate crumble, eggnog biscuit

Pumpkin pie, cinnamon cream cheese, maple syrup

Coca-Cola cake, poached clementines, pistachio nuts, vanilla cream

Le Montagnard, Carr's water biscuits, quince jelly

Evening Standard

VG-Vegan V-Vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurized cheese may increase your risk of foodborne illness.

Should you have any dietary requirements, please ask your server who will be happy to discuss them with you.

All prices are inclusive of current VAT. A discretionary rate of 12.5% will be added to the bill.