



## LUNCH MENU

*(available Friday and Saturday)*

### STARTERS

#### **Cornish crab**

36-month-old Parmesan, bronze fennel

#### **Pine nut nosotto**

English snails, vin jaune sauce

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### MAIN COURSES

#### **Cornish brill**

Wild mushrooms, coconut and shellfish sauce

#### **Somerset goat kid**

Razor clams, sea lettuce

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### DESSERTS

#### **European cheese board**

*£10 supplement (as a dessert), £20 supplement (as an extra course)*

#### **Ice cream trolley**

Madeleines and honey

### **Three courses £75**

*(Our lunch menu includes half a bottle  
of our Sommelier's recommended wine, and water)*