

Kitchen W8

Salad of New Season's Vegetables, Wild Leek
and Almond Milk Dressing

or

Hand Rolled Farfalle, Slow Cooked Rabbit Shoulder,
Wild Mushroom and Tarragon

Smoked Haddock Risotto, Pickled Cucumber,
Crème Fraîche and Chives

or

Breast and Leg of Poussin, Creamed Potatoes
Swiss Chard and Tokyo Turnip

Valrhona Chocolate Pavé, Lime Salted Caramel
and Peanut Praline

or

Lincolnshire Poacher, Spiced Chutney Purée,
Fruit and Nut Baguette

2 courses £34.50 3 courses £39.50

Available 12.30-2.30pm (Tues-Sat)

and before 6.30pm (Tues-Fri)

If you have allergies/ intolerances, please speak to a team member before ordering.

Our kitchen is not allergen free.

A discretionary gratuity of 15% will be added to the total bill.