

Guest Chef Nate Green

Set Lunch Menu

Two course 388 Three course 438

<u>STARTER</u>

ROAST PUMPKIN

Heirloom carrots, marinated sheep's milk ricotta, autumn salad leaves

ROE VENISON TARTARE

Salt baked pear, pickled walnut, sourdough toast

LITTLE GEM SALAD

Roast tomatoes, Cecina air dried cured beef, anchoiade dressing

ROAST DUCK SALAD

Heirloom beetroot, bitter leaves, roasting juice dressing

BLUEFIN TUNA CRUDO

Smoked eggplant, harissa, preserved lemon, Hokkaido uni Supplement 48

MAIN

MUSHROOM & ARTICHOKE TART

Comté & autumn leaf salad, pickled walnut dressing

POACHED SEABASS

Ragout of shellfish, celery root, wakame seaweed

BERKSHIRE PORK CHOP

Potato puree, Koffman cabbage, charcutière sauce

ROAST LAMB RUMP

Caramelized shallot puree, pommes fondant, confit garlic

CLASSIC STEAK FRITES

Mayura Wagyu M9+ bavette, French fries, steak sauce Supplement 98

DESSERT

BAKEWELL TART

Fig preserve, chantilly cream

RHODA'S VANILLA CHEESE CAKE

Poached rhubarb

Please share your allergies and dietary requirements if any with our team.