



SET LUNCH

Two courses £25 per person | Three courses £30 per person
12-4pm

STARTERS

STICKY PORK BELLY YAKITORI

Yuzu Kosho Emulsion

FRIED CHICKEN BAO

Fermented Chilli Glaze | Kaffir Lime

BURRATA & RADISHES

Black Curry | Honey | Walnuts

MAINS

BRITISH ASHDALE FARM

Sirloin 200G | Black Garlic | Chips | Sauce

GLAZED SEA BREAM

Kalamansi Gel | Bok Choy

MUSHROOM & TRUFFLE LINGUINE

King Oyster Mushrooms
White Truffle Cream | Parmesan

M BURGER

Bacon Jam | Cheese Emulsion | Pickled Cucumber | Chips

DESSERTS

CHOCOLATE BROWNIE

Raspberry Gel | Honeycomb | Snickers Ice Cream

PASSION FRUIT CHEESECAKE

Mango Sorbet

Please be advised that all our food is prepared in an environment where allergens are present. We will take every precaution when preparing your food, but there is a risk of potential cross-contamination of allergens. Please let us know if you have any allergies or intolerances including those additional to the core 14. We are happy to provide you with any allergen information you need. All prices include VAT and a discretionary 12.5% service charge will be added to your bill