

September 19



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## WORKING LUNCH

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2 course £20 3 course £25

### Starters

Isle of Wight tomatoes, labneh & mint

Asparagus, shellfish mayonnaise

Smoked cod roe, aioli  
& espelette pepper

### Mains

Polpette al sugo, polenta

Mushroom risotto

Schnitzel, rocket salad

### Desserts

Selection of sorbets & ice creams

Pistachio and cardamom cake,  
curry leaf ice cream

Cornish yarg, chutney

All sides 4

Bitter leaves, sweet mustard dressing

Tenderstem broccoli, anchovy & red chilli

Minted new potatoes

If you have any dietary requirements, or require any details on allergens within our dishes, please ask one of the team.