

# P R T H V I

## LUNCH

### TO BEGIN

Mackerel, samphire pakora, cured artichoke  
Golden masala beetroot, cerney ash, candied pecan, textures of beetroot

### TO FOLLOW

Okra, cured tomato, caramelised onion  
Chicken thigh curry, crispy skin, fenugreek cream

### TO FINISH

White chocolate & lemon mousse, pistachio, passion fruit gel  
Spiced pear, almond praline, salted caramel ice cream

Selection of three British/ French cheeses - crackers, chutney  
9.00 pp supplement

Two Courses 23.00

Three Courses 27.00

Pederberg natural sweet Chenin blanc, Paarl, South Africa 2014, 100ml 10.00

The wonder pear, ice wine, Herefordshire, England 100 ml 14.50

Chapoutier Banyuls, France 100ml 16.00

Cálem White & Dry Port, NV 7.00

Cálem LBV 7.00

Cálem Tawny Port, 10 Years Old 8.00

Cálem Colheita 1985 10.00

Please let your server know of any allergens or dietary requirements.