



## LUNCH

**Sunday, 10 February 2019**

Angel Hair Fries  
Dorset Estuary Oysters

.....

Battered Mackerel w/. Tartare Sauce

.....

Baked Brill, Spider Crab Bisque & Saffron Potatoes

.....

Cornish Hake w/. Jerusalem Artichoke Risotto,  
January King Cabbage

.....

Yorkshire Rhubarb, Baked Custard, Chopped Pistachio

.....

Harborne Blue, Beetroot & Mustard Relish, Buttermilk Crackers (£6 Supp)

*Suggested pairing: Somerset Pomona - £4.80*

.....

Supplementary Wine Pairing - £55

An optional service fee of 12.5% will be added to your bill



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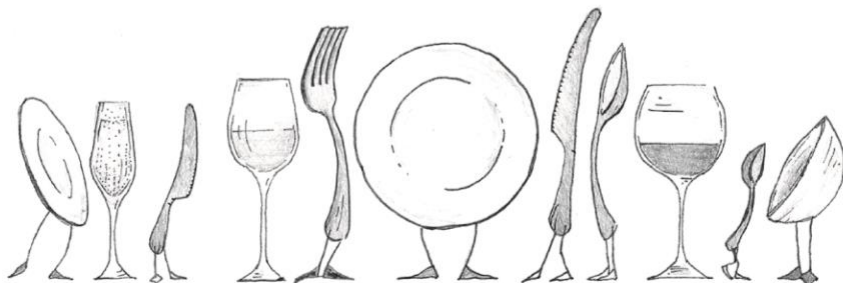
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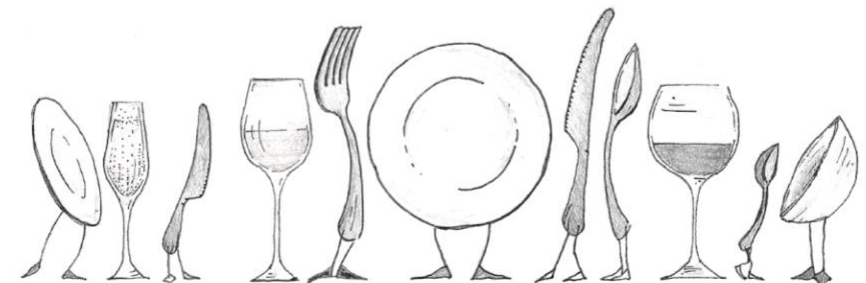
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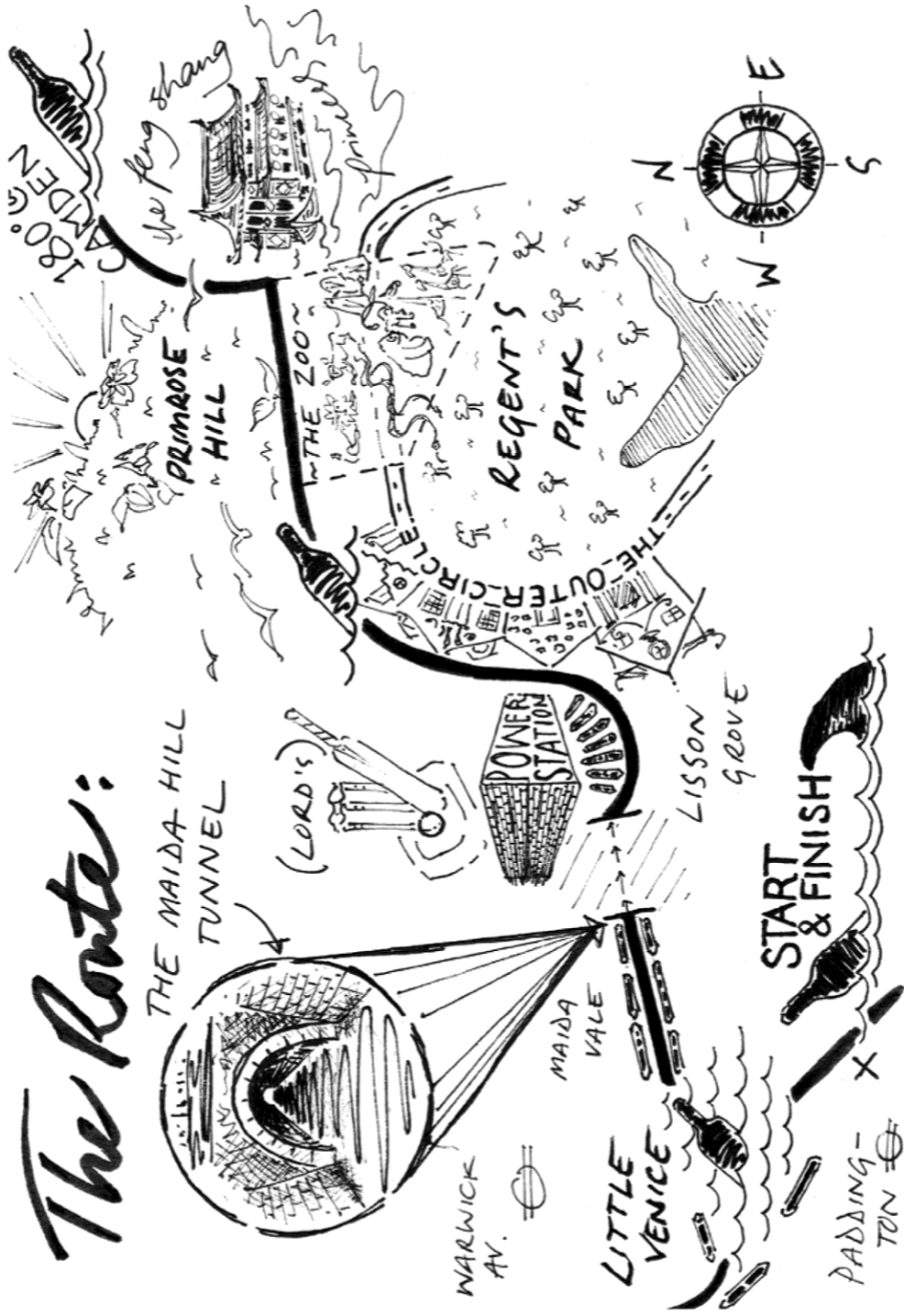


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# The Route:



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