

# Joy

AT

## Sotheby's EST. 1744

18-22 NOVEMBER

### LUNCH MENU

E5 bread, estate dairy cultured butter £4

Finely chopped belted Galloway beef,  
pickled elderberries, cured egg yolk and crisp bread £12

Smoked eel, beetroot and horseradish £12

Roast squash, coco beans, sage and cep £11

Two XL creel-caught langoustine and fresh mayonnaise £14

Bitter leaves, walnuts, Ashmore and cider vinegar £12

Ribollita and just-pressed Tuscan olive oil £9

White truffle risotto (5g top notch white truffle)  
*25 minutes 2 people minimum* £39 pp

Pastaio's fresh gnochetti pasta, slow cooked red wine  
sausage sauce and breadcrumbs £14

Wild Margate sea bass, steamed with cep, thyme and Nyetimber £32

Venison roasted with bacon, chestnuts, Sangiovese and rosemary £32

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Cavolo nero £6

Coco beans £6

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Muscat grape sorbet £9

Twice-cooked chocolate cake £9

Custard tart £9