

Lunch A la Carte

White truffle £10/gram

Caviar à la Moscovite 50gr/£100 30gr/£75

Start

Seafood raviolo, lobster bisque  
Mozzarella, poached pear, truffle honey  
Dorset crab, wasabi, avocado & mango 10 supplement  
Smoked salmon, orange, sour cream, quail egg  
Chicken liver parfait, apple chutney, sourdough  
Confit duck ravioli, Madeira consommé  
Fish soup à la Marseillaise

Main

Tournedos Rossini, celeriac, sauce périgourdine 10 supplement  
Wild mushroom risotto, autumn truffle, artichoke crisp  
Kentish lamb Wellington, salsify for two to share 10pp supplement  
Steamed salmon, leek, mussels, velouté  
Braised shin of beef à la Bordelaise, honey roasted autumn vegetables  
Potato raviolo, wild mushrooms, autumn truffle  
Seabass, herb crust, polenta, mushroom 10 supplement

Side 4.50 each

Extra fine green beans  
Broccoli  
Charlotte potato purée  
Cornish new potatoes  
Potato & autumn truffle mousseline 5 supplement

Dessert

Valrhona Manjari délice, pineapple, salted caramel tuile  
Cherry crème brûlée  
Valrhona chocolate fondant, pistachio, vanilla ice cream  
Hazelnut cremeux, poached pear, sorbet  
Caramelised apple, raisin, apple sorbet  
Plum tart, vanilla ice cream  
Farmhouse cheese from the trolley 10 supplement

2 courses 25

3 courses 29

A discretionary 12.5% service charge will be added to your bill. All prices include VAT  
Before ordering please speak to our staff about any food allergies and intolerances  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness.