

Lunch A la Carte

**Périgord truffle £10/gram**

Start

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

Main

Tournedos Rossini, celeriac, sauce périgourdine 10 supplement  
Potato ravioli, wild mushrooms, butter emulsion  
Kentish rump of lamb, salsify, pommes purée 10 supplement  
Steamed salmon, leek, mussels, velouté  
Roasted quail, polenta, chanterelles, jus gras  
Wild mushroom risotto, Parmesan  
Seabass, herb crust, polenta, mushroom 10 supplement

Side 4.50 each

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

Dessert

Lemongrass crème brûlée, mango sorbet  
Lemon posset, orange sorbet  
Coconut parfait, lime sorbet  
Valrhona chocolate fondant, pistachio, vanilla ice cream  
Honey cake, passion fruit, ginger 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.