

Lunch A la Carte

Périgord truffle £10/gram

Start

Seafood raviolo, lobster bisque
Chicken and Madeira consommé en croûte
Mozzarella, poached pear, truffle honey
Dorset crab, wasabi, avocado & mango 10 supplement
Salmon gravlax, orange, carasau bread
Chicken liver parfait, apple chutney, sourdough

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, fennel, bouillabaisse
Braised shin of beef à la Bordelaise, pommes mousseline
Beetroot risotto, goat cheese curd, horseradish
Seabass, herb crust, globe artichoke, wild 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
Hazelnut cremeux, poached pear, sorbet
Valrhona Manjari delice, pineapple, salted caramel tuile
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.