

Lunch A la Carte

Start

Seafood raviolo, lobster bisque
Mozzarella, poached pear, truffle honey
Dorset crab, wasabi, avocado & mango 10 supplement
Salmon gravlax, orange, carasau bread
Chicken liver parfait, apple chutney, sourdough
Onion tart, goat's cheese curd, basil sorbet

Main

Fillet of salmon, herb crust, beetroot
Tournedos Rossini, celeriac, sauce périgourdine 10 supplement
Wild mushroom risotto, crisp, parmesan
Kentish rump of lamb, salsify, pommes mousseline 10 supplement
Cod, polenta, white asparagus, chanterelles 10 supplement
Iberico pork Presa, apple tart, Calvados sauce

Side 4.50 each

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

Dessert

Manjari cremeux, orange
Lemon, meringue, orange sorbet
Coconut dacquoise, passion fruit
Lemongrass crème brûlée, mango sorbet
Rhubarb crumble, 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.