

Lunch A la Carte

Start

Braised leek, Maroilles Mornay sauce, Parma ham
Seafood raviolo, lobster bisque
Mozzarella, poached pear, truffle honey
Salmon gravlax, orange, carasau bread
Chicken liver parfait, apple chutney, sourdough
Dorset crab, wasabi, avocado & mango 10 supplement
Endive tart tatin, goat's cheese curd, basil sorbet

Main

Tournedos Rossini, celeriac, sauce Périgourdine 10 supplement
Jerusalem artichoke risotto, crisp, Parmesan
Filet of salmon, apple, celery velouté
Braised lamb neck, peas, pancetta, polenta, rosemary jus 10 supplement
Roasted quail, cherry, parsnip, Banyuls jus
Filet of sea bass, herb crust, beetroot, horseradish 10 supplement

Side 4.95 each

Extra fine green beans
Broccoli
Charlotte potato purée
Jersey Royal baby potatoes 5.95
Potato & Périgord truffle mousseline 9.95

Dessert

Manjari cremeux, orange
Lemon, meringue, orange sorbet
Baked apple, sorbet, apple cappuccino
Elderflower pannacotta, strawberry, champagne jelly
Rhubarb crumble, vanilla ice cream
Farmhouse cheese from the trolley 10 supplement

2 courses 25

3 courses 29

Kindly note that a £2.00 cover charge per person will apply.
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.