

Lunch A la Carte

Start

Beetroot tartare, horseradish
Seafood raviolo, lobster bisque
Mozzarella, poached pear, truffle honey
Chicken liver parfait, apple chutney, sourdough
Dorset crab, wasabi, avocado & mango 10 supplement
Tomato tart, goat's cheese, basil sorbet

Main

Tournedos Rossini, celeriac, sauce Périgourdine 10 supplement
Jerusalem artichoke risotto, crisp, Parmesan
Poached fillet of salmon, caramelised endive, cherry tomatoes, consommé
Chicken breast, peas, pancetta, polenta, rosemary jus
Roasted quail, apple, celery, red wine jus
Cornish seabass, 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
Strawberry, strawberry, strawberry
Blackberry, sorbet, almond granola, cappuccino
Coconut and chocolate dacquoise, passion fruit
Valrhona chocolate delice, pineapple, salted caramel tuile
Farmhouse cheese from the trolley 10 supplement

2 courses 25.95

3 courses 29.95

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.