

Lunch A la Carte

Start

- Mozzarella, tomato, basil sorbet
- Lobster raviolo, lobster bisque 10 supplement
- Chicken liver parfait, poached peaches
- Seabass ceviche, lime, elderflower, chilli
- Confit duck raviolo, elderberries, velouté
- Beetroot tartare, horseradish
- Dorset crab, wasabi, avocado & mango 10 supplement

Main

- Rossini, celeriac, sauce Périgourdine 10 supplement
- Jerusalem artichoke risotto, crisp, Parmesan
- Cornfed chicken breast, parsley and garlic purée, Madeira jus
- Poached fillet of salmon, celeriac, mousserons, velouté
- Roasted quail, peas, pancetta, polenta, Madeira jus
- Cornish seabass, herb crust, beetroot, horseradish 10 supplement

Side 4.95 each

- Extra fine green beans
- Broccoli
- Charlotte potato purée
- Secrett's leaf salad
- Jersey Royal 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
- Lemon tart, raspberries, sorbet
- 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.