

Lunch A la Carte

Start

Mozzarella, tomato, basil sorbet (V)
Seafood raviolo, lobster bisque
Cured lamb fillets, radish, pesto
Crab, wasabi, avocado & mango 10 supplement
Chicken liver parfait, poached peaches
Seabass ceviche, lime, elderflower, chilli
Goat cheese and apricot bruschetta, honey (V)

Main

Herbs risotto, summer truffle (V) (VE)
Tournedos Rossini, celeriac, sauce périgourdine 10 supplement
Kentish rump of lamb, salsify, peas, bacon
Roasted fillet of cod, peas, curry potato
Cornish seabass, herb crust, beetroot, horseradish 10 supplement
Braised shin of beef à la Bordelaise, pommes mousseline

Side 4.95 each

Extra fine green beans
Broccoli
Charlotte potato purée
Secrett's leaf salad
Cornish new potatoes
Potato & summer truffle mousseline 9.95

Dessert

Praline cremeux, hazelnut, cherry
Tropical jelly, passion fruit, mango
Lemon, meringue, orange sorbet
Strawberry, strawberry, strawberry
Blackberry bavarois, blackberry sorbet
Farmhouse cheese from the trolley 10 supplement

2 courses 25.95

3 courses 29.95

V = Vegetarian

VE = Vegan

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.

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