

Lunch A la Carte

Start

Seafood raviolo, lobster bisque
Mozzarella, plums, truffle honey **V**
Crab, wasabi, avocado & mango 10 supplement
Goat cheese and fig bruschetta, honey **V**
Beetroot tartare, prune, horseradish **V**
Duck liver terrine, apricot, chutney, brioche 10 supplement
Potato ravioli, wild mushrooms, butter emulsion **V**
Salmon gravlax, orange, carasau bread

Main

Herb risotto, Jerusalem artichoke crisp **V**
Grouse, cherry, parsnip, sauce Banyuls 10 supplement
Kentish rump of lamb, salsify, rosemary jus
Seabass, herb crust, beetroot, horseradish 10 supplement
Poached salmon, crab bisque, saffron rouille
Braised shin of beef à la Bordelaise, pommes mousseline
Tournedos Rossini, potato purée, sauce périgourdine 10 supplement
Whole brill à la meuniere |served on the bone|

Side 4.95 each

Extra fine green beans
Broccoli
Charlotte potato purée
Cornish new potatoes
Potato & truffle mousseline 9.95

Dessert

Praline cremeux, hazelnut, cherry
Lemongrass crème brûlée, mango sorbet
Roasted pineapple, coconut, raisins
Blackberry bavarois, blackberry sorbet
Honey pannacotta, figs, 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.