

Lunch A la Carte

Start

Seafood raviolo, lobster bisque

Beef Tartare, truffle dressing, shaved Parmesan /10 supplement

Buffalo mozzarella, sun dried datterini tomatoes, gazpacho, sauce verte

New season's green asparagus, truffle mascarpone, quail egg /v /vg on request

Main

Scottish salmon fillet, artichoke barigoule, pesto

New season rump of lamb, pea purée, baby leek, rosemary jus

Spring herb risotto, spring black truffle, Cooleeney /v /vg on request

Tournedos Rossini, potato purée, sauce Périgourdine /10 supplement

4.95 each

Extra fine green beans

Broccoli

Cornish new potatoes

Dessert

Pistachio and lemon tart, milk ice cream

Valrhona Manjari chocolate crèmeux, orange sorbet

Elderflower panna cotta, passion fruit, Champagne jelly

Farmhouse cheeses /10 supplement

2 courses 30.00

3 courses 35.00

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.