

## SAMPLE BOOKATABLE LUNCH MENU

### Pertuis asparagus

Rhubarb, burrata, lardo di Colonnata

### Duck foie gras

Marinated Cévennes onion, lemongrass, champignon de Paris, lemon thyme

### Œuf noir

Black truffle, Périgord jus, pain au lait

£28 supplement

### “Lapin à la moutarde”

Smoked Alsace bacon, wild mustard leaf

### Wild Turbot

Cockles, seaweed risotto, citrus

### Andoa chocolate

Rooibos, pine nuts

### Coconut

Piedmont hazelnut, white chocolate

## Canapes, 3 courses and petits fours £50

Allergen information is available upon request  
Please advise us of any allergies or dietary requirements

*20% VAT is included  
A discretionary 12.5% service charge will be added*