



White Roscoff onion velouté, brioche, celery & persillade
Pissaladière, smoked salmon, fresh cream cheese & rocket salad
Salad of smoked duck, confit leg, crispy gizzard, gem & pepper

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Deep fried stuffed courgette flower, roasted vegetable emulsion,
onion tartlet & basil

Roasted hake, crushed Jersey royals, datterino & beurre blanc
Ballotine of black pudding, chicken, caramelised apple & grelot onion

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Tonka custard tart, prunes Armagnac & vanilla ripple ice cream
Strawberry mille-feuille, vanilla 'Crème Diplomat' & lemon curd
Selection of seasonal cheeses from "Buchanans"
(£10 supplement or £15 as an extra course)

3 courses at £33
including a complimentary Bellini cocktail

Head Chef Joo Won

This is a sample menu only.

Available from Monday to Friday only from 12.00 p.m. until 2.30 p.m.

Available to groups of up to 7 people only.

Price includes VAT; a discretionary service charge of 12.5% will be added to your bill.

For our guests with dietary requirements or food allergies please ask for the manager who will advise on the ingredients used within this menu

Our artisan cheeses are made with unpasteurized milk.