

## Lunch A la Carte

### Start

- Mozzarella, pears, truffle honey **V**
- Crab, wasabi, avocado & mango 10 supplement
- Beetroot tartare, prune, horseradish **V VG**
- Potato, fromage blanc, oscietra caviar
- Salmon gravlax, cucumber, carasau bread
- Confit duck and chicken terrine, gribiche sauce
- Potato raviolo, wild mushroom, butter emulsion **V**

### Main

- Kentish rump of lamb, salsify, garlic
- Roasted quail, cherry, parsnip, sauce Banyuls
- Wild mushroom risotto, Jerusalem artichoke crisp **V VG**
- Sea bass, ceps, artichokes, Champagne velouté 10 supplement
- Poached salmon, butter beans, Parma ham crumble, garlic purée
- Tournedos Rossini, potato purée, sauce Périgourdine 10 supplement

4.95 each

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

### Dessert

- Praline cremeux, hazelnut, lychee
- Lemon, meringue, orange sorbet
- Chocolate fondant, almonds, blood orange
- Lemongrass crème brulee, mango sorbet
- Blackberry bavarois, blackberry sorbet
- Farmhouse cheese from the trolley 10 supplement

2 courses 25.95

3 courses 29.95

V = Vegetarian VG = 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.

## Dinner A la Carte

### Start

Mozzarella, pears, truffle honey V  
Beetroot tartare, prune, goat cheese V VG  
Crab, wasabi, avocado & mango 10 supplement  
Chicken liver parfait, cranberry chutney  
Seabass ceviche, lime, elderflower, chilli  
Salmon gravlax, cucumber, carasau bread  
Potato raviolo, wild mushroom, Périgord truffle V

### Main

Duck, cherry, parsnip, sauce Banyuls  
Sea bass, ceps, artichokes, Champagne velouté  
Braised milk fed lamb shoulder, potato rosti, pesto for 2 to share  
Roasted fillet of turbot, pear, endive, jus gras 10 supplement  
Wild mushroom risotto, Périgord truffle, Jerusalem artichoke crisp V VG  
Beef wellington, potato purée, sauce Périgourdine 10 supplement

4.95 each

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

### Dessert

Blackberry bavarois, blackberry sorbet  
Praline cremeux, hazelnut, lychee  
Lemon, meringue, orange sorbet  
Chocolate fondant, almonds, blood orange  
Lemongrass crème brûlée, mango sorbet  
Craquelin choux pastry, preserved apple, Manjari chocolate  
Farmhouse cheese from the trolley 10 supplement

2 courses 54.95

3 courses 59.95

V = Vegetarian VG = Vegan

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