

LUNCH MENU

CHOUI FARCI

lamb shoulder, toasted grains, goats cheese

or

MACKEREL

pickled cucumber, radish, crab, yuzu mayonnaise

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COD

leeks, shrimps, white beans, seaweed, dill oil

or

PORK

pork collar, carrots, black pudding, plums

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BLACKBERRY & APPLE

apple parfait, blackberry mousse, pistachio sponge

or

CHOCOLATE SPHERE

crèmeux, banana, hazelnut

Coffee, Tea & Infusions

Pick & Mix £5.00

Three course lunch with ½ bottle of wine £45.00 per person

Cheese supplement £11.00

This menu is available from 12pm – 2pm

5 COURSE MENU

CRISPY DUCK EGG

Jerusalem artichokes, cobnuts, watercress, truffle

SCALLOP

yoghurt, curry, olives, peanuts

SALMON

smoked eel, pickled cucumber, radish, yuzu mayonnaise

GUINEA FOWL

toasted grains, cep puree, carrots, grapes, verjus

CHEESES FROM OUR TROLLEY

£11.00 supplement

PINEAPPLE

ravioli, meringue, raspberries, lemongrass ice-cream

Coffee, Tea & Infusions

Pick & Mix £5.00

£65.00 per head

Sommelier tasting wines £40.00 per head

8 COURSE MENU

CRISPY DUCK EGG

Jerusalem artichokes, cobnuts, watercress, truffle

SCALLOP

yoghurt, curry, olives, peanuts

SALMON

smoked eel, pickled cucumber, radish, yuzu mayonnaise

SEA BASS

leeks, crispy potatoes, red wine

PARFAIT

chicken & duck liver parfait, heritage beetroots, toasted brioche

GUINEA FOWL

toasted grains, cep puree, carrots, grapes, verjus

CHEESES FROM OUR TROLLEY

£11.00 supplement

PINEAPPLE

ravioli, meringue, raspberries, lemongrass ice-cream

CHOCOLATE

crèmeux, banana, hazelnut

Coffee, Tea & Infusions

Pick & Mix £5.00

£90.00 per head

Sommelier tasting wines £65.00 per head