

Sample Lunch Menu December 2020

Crab raviolo with samphire, brown shrimps, fondue of leeks and bisque sauce
Raw tuna dressed with tomato naah jim with avocado, coriander and prawn tempura
Burratina with Chioggia beetroot, baby violet artichokes, crisp chicken skin, saba and rapeseeds
Taleggio arancini with confit quail legs, autumn truffle, sautéed king oyster mushroom and cauliflower
Venison tataki with ponzu dressing, pickled shimeji, radish cress, sesame seeds and kohlrabi
Squash velouté with Christian Parra boudin noir, sage, pinenuts and aged comté gougères
Duck egg tart with red wine sauce, turnip purée, lardons and sautéed duck heart

Under blade fillet with café de paris snails, stuffed portobello, shallot purée and béarnaise
Wild seabass with a ginger, shallot and soy dressing, roast lettuce, enoki, nasturtium root and chargrilled squid
Suckling pork belly with pigs head croquette, confit potato terrine, crackling and a soy, lime and caramel glaze
Roast guinea fowl breast with celeriac purée, salsa verde, crêpes parmentier, and savoy cabbage à l'ancienne
Sautéed gnocchi with autumn truffle, roast squash, toasted pumpkin seeds, frisée, grelot and St Maure Frais
Grilled halibut with boneless chicken wings, Jerusalem artichoke purée, parsley root, salsify and gremolata
Chargrilled calf's liver with onion ravioli, crisp pancetta, girolles, rainbow chard and sage
Barbary duck breast and confit leg with braised red cabbage, quince and crosnes

Sides: Triple cooked chips and Béarnaise 4.00

A selection of Cheese (+£6.50 instead of dessert) (or £15 as an extra course)
A Plate of Medlar reserve 36 month aged Comté and 48 month aged Gouda (+£6.50)
A whole vacherin (ideal to share or for one and take the rest home) (+£6.50 instead of dessert) (or £15 as an extra course)
Warm chocolate mousse and salted caramel tartlet with milk ice cream and candied pecans
Pink grapefruit sorbet with butterfly sorrel, grapefruit crisps and freshly baked madeleines
Ginger and lemongrass jelly with pomegranate and lime granita, lychee sorbet and mint
Coconut ice cream with passion fruit sauce, lime zest and coconut tuile
Poached pear financier with buttermilk ice cream and pine nut brittle
Crème brûlée

Prix Fixe:

£45 for three courses, £40 for two courses, £35 for one course.

Coffee/Tea (Union coffee/Rare tea company) £4.25, Mineral water £3.95 (75cl btl.)

A discretionary gratuity of 12.5 % will be added to the total bill.

Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen- free. Some of our cheeses are unpasteurised. If you require allergy information concerning menu items please ask a member of staff.



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