

SET MENU

2-courses £24, 3-courses £28,

3-courses including a glass of Champagne £32

Available for lunch from 12 noon until 3pm and dinner from 5.30pm - 7pm & 9.30pm - 10.30pm

STARTERS

Langoustine Bisque

Broccoli, Gnocchi, Paris Mushroom

Chicken Liver Parfait

Pain d'Epice, Golden Raisins, Radish

Aubergine & Cep Tart

Tarragon, Cobnuts

MAINS

Slow Cooked Lamb Shoulder

Imam Bayildi, Buttermilk, Spiced Jus

Cornish Cod

Cauliflower, Fregola, Preserved Lemon

Artichoke Barigoule

Parmesan Gnocchi, Turnip, Ver Jus

SIDES

Spinach – Buttered, Steamed or Creamed £5

Sprouting Broccoli, Pine Nuts, Lemon £5

Heritage Tomato Salad, Rice Vinegar £6

Pomme Purée £6

Minted Linzer Potatoes £6

DESSERTS

Mirabelle

Vanilla flan, Yoghurt Sorbet

Cobnut Praline

Chocolate Crèmeux, Orange Sorbet

Selection of Artisanal Cheeses

Served from our Trolley with Traditional Accompaniments

(£9.50 supplement)

Food allergies and intolerances:

Should you have any questions regarding the content or preparation of any of our food, please ask one of our team.

All prices are inclusive of 20% VAT. A 12.5% discretionary service charge will be added to your final bill.