

SAMPLE WEEKEND LUNCH MENU

STARTERS

Vichyssoise Soup
Parmesan Cheese Scones

Japanese Wagyu Beef & Game Terrine
Orchard Fruit Marmalade, Chargrilled Sourdough

Hand Picked Dorset Crab
Celeriac Rémoulade

Confit & Chargrilled Sicilian Aubergine with
Sweet Peppers & Corsican Ricotta (v)
Crispy Seeded Flat Bread & Onion Jam

Datterino Tomato & Smoked Mozzarella Panini (v)
Fresh Burrata, Shaved Summer Truffle

Home Made Scottish Sea Trout Gravlax
Beetroot Tartare & Horseradish Cream

MAIN COURSES

Oven Roasted Iberico Pork Fillet
Petits Pois à la Française, Alsace Bacon Sauce

Pan Roasted Corn Fed Chicken Breast
Roasted Carrot & Spring Onions, Chicken Jus

Hand Rolled Fresh Pappardella,
Grated Fresh Truffle (v)
Seasonal Wild Mushrooms & Parmesan Reggiano, Truffle Sauce

Pan Seared Organic Irish Sea Trout
Asparagus & Crushed Potato, Parsley Sauce

Slow Cooked Fillet of Sea Bream
Paimpol Beans & Shellfish Casserole

Honey Glazed Breast of Goosnargh Duck
& Crispy Duck Leg Pastilla
Young Turnips, Sugar Snaps, Ruby Port Sauce

SIDE ORDERS

Triple Cooked Chips 4.90

Mushroom Fricassée 'A la Persillade' 5.90

Truffle Mashed Potatoes 6.90 | Wilted Spinach 5.50

Seasonal Green Leaves & Herbs, Truffle Vinaigrette 5.50

DESSERTS

'Clos Maggiore Caramelised Valrhona
Chocolate Sensation' (for two) - £10 supplement
Burnt Honey Ice Cream, Armagnac Jelly

'Classic Opera'
Gianduja Ice Cream

Assortment of Ice Cream & Fruit Sorbet

Yogurt, Vanilla & Lemon Mousse 'Fraisier'
Citrus Sponge, Strawberry Sorbet

Sicilian Pistacchio Crème Brûlée
Vanilla Ice Cream, Tonka Bean Cake

European Artisan Cheeses - £4.90 supplement
Baked Biscuits & Quince Jelly

SATURDAY / SUNDAY 12.00pm to 2.30pm

Three courses £34.50pp or three courses plus ½ bottle of pre selected wine £39.50pp

*Some dishes may not be suitable for dietary requirements, please do advise our knowledgeable team.
A discretionary gratuity of 12.5% will be added to the total bill. 20% VAT is included in all prices.*