

SAMPLE SATURDAY & SUNDAY LUNCH MENU

Three courses £37.50pp including a glass of bubbles

Three courses plus ½ bottle of pre-selected wine £44.50pp

Sunday 11th August

STARTER

Chilled San Marzano Tomato
& Red Pepper Gazpacho (v)
Cucumber & Croutons

Pressed Duck Liver & Charolais Ox Cheek Terrine
Red Onion & Ginger Marmalade, Toasted Fruit Bread

Hand Picked Dorset Crab
Celeriac Rémoulade

Hand Cut Yellowfin Tuna Tartare
Lightly Spiced Crushed Avocado, Mango Salsa

Burrata from Puglia & Heirloom Beetroot
*Orange & Pink Grapefruit, Catalan Smoked Almonds,
Extra Virgin Olive Oil*

Slow Cooked Charolais Feather Blade
Casarecce Pasta, Parsley & Red Wine Sauce

MAIN COURSE

Roasted Black Iberian Pork Loin
Confit Tomato, Peppers & Red Onions Basquaise, Sauce Verte

Oven Roasted Corn Fed Free Range Chicken Breast
*Pickled King Oyster Mushrooms,
Parmesan & Fresh Herbs Polenta Chips, Hazelnuts*

Hand Rolled Fresh Pappardella, Grated Fresh Truffle
*Seasonal Wild Mushrooms & Twineham Grange Cheese,
Truffle Sauce*

Steamed Fillet of Sea Bream & Seared Squid Vinaigrette
Sicilian Aubergine Caponata, Sauce Vierge

Pan Roasted Cornish Cod
Asparagus & Cauliflower Purée, Lobster Bisque

Slow Braised Short Rib of Black Angus Beef
& Toasted Hazelnuts 'Provençal Style'
*Crushed Potato, Green Olive & Preserved Lemon,
Smoked Confit Tomatoes, Beef & Rosé Wine Sauce*

DESSERT

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

Marinated English Strawberries,
Fromage Frais & Vanilla Foam
Sicilian Pistachio Sablé, Strawberry Sorbet

Assortment of Ice Cream & Fruit Sorbet

Disaronno Amaretto & Griottine Parfait
French Burlat Cherries, Griotte Sorbet

Dulcey Chocolate Tart & English Raspberries
Raspberry Sorbet

European Artisan Cheeses (£ 7 supplement)
Baked Biscuits & Quince Jelly

V=Vegetarian (or can be done) VG=Can be done Vegan

Menus might be subject to changes due to seasonality and produce availability

Please speak to a member of staff before ordering if you have any allergies or intolerances.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs and unpasteurised cheese may increase your risk of foodborne illness.

A discretionary gratuity of 12.5% will be added to the total bill. 20% VAT is included in all prices.