

SAMPLE WEEKDAY SET LUNCH MENU

12.00 pm to 2.30 pm

Two courses £25pp including a glass of bubbles or two courses and pre selected ½ bottle of wine £29pp
Three courses £29pp including a glass of bubbles or three courses and pre selected ½ bottle of wine £33pp

STARTER

New Season Leek & Potato Soup 'Vichyssoise' (VG)

Native Lobster, Crème Fraîche & Croutons

Pressed Duck Liver & Charolais Ox Cheek Terrine

Red Onion & Ginger Marmalade, Toasted Fruit Bread

Cold Scottish Mussel, Tomato & Cauliflower Salad

Smoked Salmon Rillettes, Soda Bread

MAIN COURSE

Pan Roasted USDA Beef Sirloin (£5 supplement)

Roasted Gem Lettuce & Miso Mayonnaise, Sweetcorn & Hazelnut Granola

Blanquette of Paimpol Bean & Scottish Girolle Fricassée (V)

Crisp Courgette Flower & Free Range Poached Egg, Summer Truffle

Flame Grilled Line Caught Cornish Mackerel & Spanish Octopus

Caramelised Onion Pissaladière, Chorizo & Red Pepper Sauce

DESSERT

Marinated English Strawberries,

Fromage Frais & Vanilla Foam

Sicilian Pistachio Sablé, Strawberry Sorbet

Disaronno Amaretto & Griottine Parfait

French Burlat Cherries, Griotte Sorbet

Assortment of Homemade Ice Creams

& Fresh Fruit Sorbets (VG)

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.