



## WEEKDAY SET LUNCH MENU

Monday – Thursday 12 noon to 2pm

Three courses £35 per person

Sommelier selected white or red wine carafe (50cl) £25

### STARTER

Cured Salmon, Sunflower Seeds, Radish & Cucumber Broth

Beef Tartare, Cornichon, Shallot, Caper & Egg Yolk

Beetroot, Goat Cheese, Balsamic & Beetroot Vinaigrette

### MAIN COURSE

Scottish Cod, Mussels, Sea Vegetables & Beurre Blanc

Chicken Breast, Chicken Mousseline, Celeriac Purée & Chicken Jus

Wild Mushroom Risotto, Truffle & Crème Fraîche

### DESSERT

Valrhona Chocolate, Milk & Coffee

Blackberry & Granny Smith Apple

Selection of British & European Artisanal Cheeses (supplement)

3 piece (£6)

5 piece (£9)

*Some dishes may not be suitable for certain 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.*