

Lunch Menu  
May 2024

**Glass of Balfour Rosé, Saignée** £10.00

**Canaletto** *Raspberry Purée, Chambord Liqueur, Topped with Prosecco* £13.50

**Barbados To Manhattan** *Barbados Rum, Punt e Mes, Campari, Luxardo Cherry, Angostura Bitters* £13.50

**Scramble** *Gin, Pimms, Lemon Juice, Peychauds Bitters* £13.50

**Raspberry Garden** *Raspberry Vodka, Crème de Peche, Lime, Rhubarb Bitters topped with Soda* £13.50

**0% Cosmo** *0% Vodka, Lime Juice, Cranberry Juice, Orange Syrup* £8.50

Please let a member of the team know if you have any allergies or food intolerances.

STARTERS

Roasted red pepper velouté with potato and parmesan scotch quail egg, compôte 'Provençal'

Raw peas and broad beans in apple and mint vierge, smoked eel, fine herbs

Soft-boiled St Ewe's egg with salad of green and white asparagus, buckwheat pesto, morteau sausage, pommery mustard, aged parmesan

Salad of cold roast veal and grilled courgette with preserved lemon, smoked almonds, gordal olives, marjoram

MAINS

Toasted barley 'bolognaise' with wild garlic and ricotta tortellini, roast courgette, pickled roscoff onions, black garlic, basil oil

Cornish stonebass roasted in sumac butter, carrot and mussel purée, burnt orange, spring vegetables, sauce bourride

Roast Cornish cod with seaweed crushed potatoes, new season green asparagus, morel stuffed with scallop mousse, chive and roe sauce

Roasted loin of English beef with cheese and onion gougère, cauliflower, creamed swiss chard, red wine sauce

Confit Devonshire duck leg with celeriac and smoked duck blanquette, toasted buckwheat, kale, port reduction

*Side orders of vegetables or potatoes are available at £4.50 per portion.*

DESSERTS

Baked chocolate tarte with poached pear, burnt honey, yoghurt sorbet

Pineapple and spiced rum savarin, lime gel, toasted coconut, cardamom chantilly, mango sorbet

Earl grey pannacotta with new season Cariguette strawberries, strawberry crèmeux and pistachio ice cream

Selection of cheese from "La Fromagerie" (£8 supplement)

£48 for three courses; £40 for two courses

There is a small possibility that nut traces may be found in any menu item. Our game dishes may contain shot.

Whilst we do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free.

Menu descriptions do not contain all ingredients. As our produce is purchased freshly each day, please be understanding if certain dishes are not available.

A discretionary 12.5% service charge will be added to your bill.

All prices are inclusive of VAT.