

Lunch September 2024

Starters

Cornish Bluefin Tuna, late summer tomatoes, blood peach, smoked almond pesto and basil £26.50

Hubert Lacoste's Tomatoes with Ribblesdale soft curd, Solliès figs and fig leaf vinaigrette (V) £20

Handpicked Devon Crab, Hass avocado, wasabi and finger lime £30

Native Lobster ravioli, citrus beurre blanc, N25 Oscietra caviar and basil £38

Seabass tartare, oyster cream, green apple and shiso £25

Special Starter

Phil Howard's Langoustine dish (3 pieces), truffle purée, parmesan gnocchi, potato and truffle emulsion £56

Mains

Saddle of Surrey Hills Fallow deer, Braised Red Cabbage, beetroot and red leaves £49

Roast Wild Turbot, stuffed chicken wing, caramelised parsley root, roasted ceps and jus gras £47

Roast Newlyn Cod, persillade of Scottish girolles, line caught squid, crispy potatoes and Alsace bacon £44

Hand rolled parmesan gnocchi, globe artichoke, yellow leg chanterelles, cauliflower mushroom and summer truffle (V) £35

Roast Pigeon "des Gourmets", chestnut puree, apricot, choux farci and Sri Lankan cinnamon £54

Sharing Dish (For Two)

800g Belted Galloway côte de boeuf, glazed shallot, galette potato, mushroom duxelles, béarnaise and red wine sauce £130

Set lunch menu

Starters

Seared Bluefin Tuna "niçoise"

Pressed Landes chicken, plum chutney, red endive and toasted pain poilâne

Mains

Cod "grenobloise"

Roast Moorbrock estate Mallard, chestnut purée, celeriac, pear and red leaves

Desserts

Cheese

Vanilla custard tart with Blackcurrant and fig leaf

£55 for 3 courses

Mineral water £4.75 (75cl btl.)

A discretionary gratuity of 15% will be added to the total bill.

Should you have any allergies or intolerances, please advise your waiter who will be happy to discuss them with you.

Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes.

*Please be aware that Game dishes may contain shot.