

Lunch October 2024

Starters

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

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

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

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

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

Special Starter

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

Mains

Roast wild Brill, 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

Saddle of Surrey Hills Fallow deer, braised red cabbage, beetroot and red leaves £49

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

Special Main

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

Set lunch menu

Starters

Seared Bluefin Tuna "niçoise"

Confit chicken oysters, peppered hearts, chanterelles and late summer truffle

Mains

Cod "grenobloise"

Moorbrock estate Mallard, chestnut purée, crushed 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.