

Sample Set Lunch Menu May 2026

Canapés & Snacks

Starters

Chilled Pea Velouté with Smoked Ham, Mint &
Capezzana Olive Oil

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Loire Valley Asparagus Tart with Crispy Quail Egg &
Pickled Ramsons

Mains

Hand Rolled Cavatelli with Cuttlefish Ragù, Indonesian
Pepper, Amalfi Lemon & Bottarga

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Glazed Iberian Pork Cheek with Creamed Potato, Peas à
la Française, Smoked Bacon & Onion

Desserts

Gariguetta Strawberry Pavlova with Bee Pollen and
“1000 Flower Honey”

∞

Mekonga 70% Chocolate Mousse, Crème de Cacao &
Whipped Jersey Cream

Petit Fours

55 for 2 courses

65 for 3 courses

90 for 6 course tasting set lunch menu