

Sample Set Lunch Menu September 2026

Canapés & Snacks

Starters

Cornish Blue Fin Tuna, Peach, Basil & Late Summer

Tomato Vierge

∞

Open Lasagna of Aged Beef, Cevennes Onion, Braised
Shin & Gruyere Cheese

Mains

Scottish Cod, Creamed Potato, Café de Paris Butter,

Leeks & Chantarelles

∞

Roast Devonshire Duck, Beetroot, Cherry & Garbure of
the Leg & Kampot Pepper

Desserts

Selection of Cheese, Homemade Oat Cakes with Walnut
and Raisin Soda Bread

(+£8.00 supplement)

∞

Damson & Vanilla Pavlova

∞

Warm Vanilla Custard Tart with Mirabelle Ripple Ice
Cream

Petit Fours

55 for 2 courses

65 for 3 courses

90 for a 6 course tasting of the lunch menu