Sample Set Lunch Menu November 2026

(please email us for latest one as we write menu daily)

Canapés & Snacks

Starters

Velouté of New Season's Ceps, Coco Beans, Tarragon & Truffled Mushrooms on Toast

∞

Highland Game Ragu, Hand Cut Cavatelli, Madagascan Pepper & Pecorino Romano

Mains

Wild Cornish Seabass, Ratte Potato, Sesame Cabbage & Gravlax Sauce

∞

Short Rib of Beef, Lightly Smoked Creamed Potato, Cevennes Onions, Dark Beer Sauce

Desserts

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

(+£8.00 supplement)

∞

Fig Leaf Crème Caramel

∞

Dark Chocolate Marquise, "Poire Belle Hélène"

Petits Fours

55 for 2 courses

65 for 3 courses

90 for a 6 course tasting of the lunch menu

85 for 6 wine pairing with tasting lunch menu