

Extended Lunch Menu

75

Afternoon tea

Snack

Beef Choux “Yorkshire Pudding”

Starters

Pressed confit Rabbit Leg, Smoked Ham hock & Foie,
Umeboshi Rhubarb, Pickled mustard seeds, Toasted Sourdough

Sake washed monkfish, Preserved lemon, celery, chilled winter truffle
Dashi

Shellfish raviolo, golden Oscietra caviar, wild mushroom & seaweed duxelles,
36 month aged parmesan (20 *supplement*)

Mains

North Sea cod, roasted salsify, cauliflower & katsuobushi purée,
Razor clam & brown butter velouté

Roasted Cotswold chicken, morel mushrooms & wild garlic,
Provence asparagus, pomme Aligot

Pre Dessert

Gariguettes strawberries, white asparagus, crème fraîche & pink pepper meringue

Desserts

Pink lady & Dulcey chocolate mousse, Russet apple sorbet

Miso crème caramel, finger lime, grapefruit, coffee granita

Selection of British Isles cheese (15 *supplement*)

Tea, Coffee & petit fours

7

VAT included. A discretionary service charge of 15% will be added to your bill
For information relating to allergens within our food please request to view our allergen matrix