

## 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

Wild bream, Spring cabbage and koji purée, Courgette, Datterini tomatoes,  
Cockle chowder

Roasted Devon chicken, girolle mushrooms & wild garlic,  
Provence asparagus, pomme puree

65-day aged beef fillet, Duck liver, Kohlrabi roasted in beef fat,  
morels stuffed with veal sweetbread  
*£25 Supplement*

#### 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