



BUSINESS LUNCH MENU

*Three courses, half a bottle of wine,
mineral water and café gourmand £65 pp*

VELOUTÉ OF CELERIAC
APPLE, PORCINI

CORNISH MACKEREL CEVICHE
RUBY GRAPEFRUIT, HORSERADISH

PRESSED HAM HOCK
CELERIAC, TOASTED BRIOCHE

BAKED SCALLOP IN THE SHELL
ALMOND BUTTER, APPLE AND SORREL SALAD
(£10 SUPPLEMENT)

ROASTED GUINEA FOWL
POTATO TERRINE, RED CABBAGE, KALE

CORNISH COD
THREE CORNER GARLIC PESTO
POTATO DUMPLING, GRUMOLO SALAD

WELSH LAMB RUMP
LAMB CHOU FARCI, SQUASH

TIPPERARY HEREFORD BEEF SIRLOIN,
BONE MARROW, SALSA VERDE, PICKLED SHALLOTS
(£20 SUPPLEMENT)

RIZ IMPÉRATRICE
GOLDEN SULTANAS, PISTACHIOS

BROWN SUGAR PAVLOVA
QUINCE, CRANBERRY, WINTER SPICES

AGEN PRUNE SOUFFLÉ, YOGURT ICE CREAM
(£5 SUPPLEMENT)

IRISH AND BRITISH CHEESE PLATE
(£8 SUPPLEMENT)

*ALL WINES CHOSEN CAREFULLY BY OUR SOMMELIERS
TO PERFECTLY ACCOMPANY YOUR MEAL.*

Food allergies & intolerances.

Please ask if you would like more information about our ingredients

A DISCRETIONARY 13.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL