



A La Carte Lunch

*A Selection of Homemade Bread with
Lincolnshire Poacher Hand Patted Butter £4*

S T A R T E R S

Jerusalem Artichoke and Wild Mushrooms Autumn Truffle and Hazelnut Velouté	17.00
Red Mullet Parmesan Velouté and Fine Herbs	22.00
Roasted Orkney Scallop Cep, Salsify, Chive and Vin Jaune	24.00
Pheasant and Smoked Mallard Ballotine Foie Gras, Foraged Mushroom and Game Consommé	24.00

M A I N C O U R S E S

Celeriac and Black Truffle Pithivier Wild Mushrooms, Calamansi and Truffle Emulsion	24.00
Line Caught Cornish Sea Bass Mussels, Braised Fennel and White Wine Parsley Sauce	37.00
Squab Pigeon Pithivier Foie Gras, Blackberry and Natural Jus	44.00
Royal Venison Braised Haunch, Kale and Spiced Blackberry	45.00
Salt Aged Lamb Rack Charred Aubergine, Courgettes and Crispy Panisse	44.00
Côte de Boeuf for Two Bone Marrow, Parsley and Beef Jus	55pp

S E A S O N A L S I D E S

La Ratte Mash, Baby Carrots, Hispi Cabbage with Chives	6.00 <i>each</i>
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For food allergies and intolerances please alert your server.

A discretionary 15% service charge will be added to your bill.

Prices are VAT inclusive.



Lunch Menu

*A Selection of Homemade Bread with
Lincolnshire Poacher Hand Patted Butter £4*

S T A R T E R S

Broccoli, Citrus and Pine Nuts
Roasted Broccoli, Pine Nut Panade and Orange

Smoked Venison Tartare
Artichoke, Black Garlic and Pomegranate

Citrus Cured Salmon
Fennel, Orange and Crème Fraîche

M A I N C O U R S E

Roasted Delicata Squash
Maple, Sage and Pumpkin Seed Granola

Bacon Wrapped Monkfish
Pinto Beans, Smoked Aubergine and Leek

Braised Short Rib
Seaweed, Kohlrabi and Pickled Onion

D E S S E R T

Tonka and Pear Napoleon
Nashi Pear, Tonka Parfait and Pear Sorbet

Seville Orange Toasted Brioche
Citrus, Yeast Caramel and Cointreau

Two British Cheeses
Served with Chutney, Fruit and Crackers

Three Courses £45

*Three Courses With a Glass of Champagne
and a 250ml Carafe of Wine £65*

*For food allergies and intolerances please alert your server.
Lunch menu is available Wednesday-Saturday for up to 8 guests.
A discretionary 15% service charge will be added to your bill.
Prices are VAT inclusive.*