

LUNCH HOUR MENU

WHITE WINE

2017 Bordeaux
Sirius

or

2017 Mâcon-Fuissé
Bois de la Croix
Thibert



RED WINE

2015 Mercurey
Clos la Perrière
Château de Chamilly

or

2014 Gigondas
P. Frères

KOHLRABI TURNIP velouté, pine nuts and sorrel
Soft-boiled EGG, salsify, bacon and spring onion
Marinated ANCHOVIES, cauliflower and citrus



SALMON, grenaille potatoes, tarragon
Roasted QUAIL, swede, cranberry
Buckwheat PASTA, borage, broccoletti
Sautéed SEASONAL VEGETABLES



CHOCOLATE from our Manufacture in Paris, vanilla
Contemporary vacherin, EXOTIC FRUIT
Granny Smith APPLE, kiwi, olive oil

3-course menu £ 70 includes 2 glasses of white or red wine
coffee or tea & half a bottle of water