

LUNCH HOUR MENU

WHITE WINE

2015 Alsace Riesling
Réserve
Trimbach

or

2016 Mâcon-Vergisson
J. Simonin



RED WINE

2015 Mercurey
Clos la Perrière
Château de Chamilly

or

2016 Lirac
Lunar Apogé
Domaine de Carabiniers

BROAD BEAN velouté, lobster

Duck EGG, corn cob and nettle

Smoked CUCUMBER, elderflower, lime, Greek yogurt



Fillet of SEA BREAM, borlotti and chorizo

Roasted QUAIL, turnip and radish

Homemade RAVIOLI, fennel, taggiasca olive

Sautéed SEASONAL VEGETABLES



CHOCOLATE from our Manufacture in Paris, passion fruit

Contemporary vacherin, EXOTIC FRUIT

Lemon verbena, RASPBERRY and almond

3-course menu £ 65 includes 2 glasses of white or red wine
coffee or tea & half a bottle of water

Our menu contains allergens.

If you suffer from a food allergy or intolerance, please let a member
of the restaurant team know upon placing your order.