

LUNCH HOUR MENU

WHITE WINE

2017 Sancerre
Silex
J.M. Reverdy & Fils

or

2016 Mâcon-Fuissé
Bois de la Croix
Thibert

RED WINE

2015 Mercurey
Clos la Perrière
Château de Chamilly

or

2014 Gigondas
P. Frères

LENTIL velouté, duck foie gras royale

Cornish EGG, Jerusalem artichoke

SALSIFY, Granny Smith apple, smoked eel

Fillet of BRILL, cauliflower, confit bergamot

DUCK breast, celeriac and rosemary

Chestnut PASTA, spinach, caramelized onions

Sautéed SEASONAL VEGETABLES

CHOCOLATE from our Manufacture in Paris, black sesame

Contemporary vacherin, EXOTIC FRUIT

‘GALETTE DES ROIS’

3-course menu £ 70 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.