

Wine *pairing*

Lunch Hour *Menu*

3-COURSE MENU £65

INCLUDES 2 GLASSES OF WINE,
COFFEE OR TEA &
HALF A BOTTLE OF WATER

WHITE WINE

2018 *Savoie*
Monfarina
Giachino

or

2019 *Corbières*
Château La Bastide

RED WINE

2018 *Fleurie*
Domaine de la Madonne

or

2017 *Méditerranée*
Tradition
Richeaume

Red quinoa, heritage beetroot,
goat's milk curd

Soft-boiled egg, fermented Brussels
sprout, smoked eel

Watercress velouté,
chicken oyster, hazelnuts

Roasted hake fillet, char-grilled leeks,
baby grenaille potatoes

Quail, girolle and trumpet mushrooms,
mustard leaf

Homemade gnocchi, butternut squash,
Colston Bassett Stilton, sage

Sautéed seasonal vegetables

Chocolate from our Manufacture
in Paris, pistachio

Exotic fruit
contemporary vacherin