

LUNCH HOUR MENU

WHITE WINE

2017 Bordeaux
Château Argadens

or

2016 Anjou
Ivoire
Château Soucherie



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

Red and white QUINOA, fennel, pomegranate



Fillet of SALMON, cauliflower, confit bergamot

Braised OX CHEEK, parsnip, Meaux mustard

Chestnut PASTA, spinach, caramelized onions

Sautéed SEASONAL VEGETABLES



CHOCOLATE from our Manufacture in Paris, coffee

Contemporary vacherin, EXOTIC FRUIT

Poached PEAR, red wine and spices

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.