

## Lunch Menu £43 per person

## Canapés

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Scottish Beef Tartare/ Smoked Olive Oil/ Quail Egg/ Belgian White Chicory/ Crispy Shallots/ Liliput Capers

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Seared Cornish Mackerel with Cocoa Butter/ Pickled Beetroot/ Cucumber/ Horseradish/ Monksbeard/ Dill Oil

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Carrot Veloute/ Ginger/ Greek Trahana/ Pickled Celery/ Toasted Oats (V)

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64 Days Old Duckling from Challans/ Celeriac and King January Cabbage Napoleon/ Winter Truffle Jus/ Shallot and Matcha Tea

Or

Lemon Sole/ Delica Pumpkin/ Bouillabaisse/ Staka Pomme Puree/ Burnt Lemon/ Home Pickled Redcurrants/ Alexander

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Cauliflower/ Black Curry/ Cous Cous/ Vanilla/ Almond and Ras el Hanout Emulsion (V)

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Banoffee Pie/ Maldon Salt/ Cocoa/ Banana Split/ Caramelised Pecan Nuts

Or

**Farmhouse Cheeses** 

This menu is to be treated as a sample only. Due to being based on our Du Jour menu, the dishes are subject to change right up until the day of reservation.