

Menu du Jour

‘Crème Du Barry’ cauliflower soup, truffle royale & pine nuts
Salad Lyonnaise, Bayonne ham, maché & Burford brown hen egg
Cured salmon tartare, pickled cucumber & herb crème fraîche

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Millefeuille of mushroom, caramelised onion,
mustard chutney & cep cream

Pan-fried pollock, salsify gratin, bone marrow espuma & jus gras
Chicken & pork ‘pot-au-feu’, root vegetables & chive oil

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Almond pink praline tart, thyme & blood orange sorbet
Lime & lemon meringue, sablé biscuit waffle & lemon curd ice cream

Selection of seasonal cheeses from “Buchanans”
(£10 supplement or £15 as an extra course)

2 courses at £31

3 courses at £37

3 courses, half a bottle of wine, water and a coffee at £58
Flight of 2 glasses of wine (100ml each) from the set lunch selection at £12
Flight of 2 glasses of sweet wine/port (70ml each)
from the set lunch selection at £12

Additional Side Dishes at £6 each

Pomme purée

RAF Winter tomatoes, olives, chilli & house dressing

Mixed leaf salad & flaxseed vinaigrette

Head Chef Joo Won

For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask for a member of staff.

*Our cheeses are made with unpasteurized milk.

Price includes VAT, a discretionary service charge of 12.5 % will be added to your bill.