

Lunch Menu

55.00

Aged Comte, goat`s curd, pumpkin & black garlic Gougere

Angler Stout bread, caramelised yeast & malt butter

Prawn and squid ink cracker, smoked cod`s roe & Espelette pepper

Mimolette, caramelised onion & chive tart

French onion Soup

Creamed cep Vol au vent, rosscoff onion, autumn truffle

Pheasant Choux Farci

Delica squash, chestnuts, roasting juice

Roast John Dory

Pumpkin gnocchi, chanterelles, jus gras

Dry aged ravioli of duck

Carrot & swede écrasée, Bordelaise sauce, ceps persillade

Comté 30 mois

Oat cakes, preserved apple & hazelnut baguette

Caramelised Apples

Almonds, mascarpone, salted caramel

Café Et Mignardises

Hukambi chocolate tart

Chocolate & coffee fudge

Blackcurrant pate de fruit

Prices include VAT at the prevailing rate.

A discretionary 15% service charge will be added to your total bill.

If you have any food allergies or intolerances, please speak to your waiter before ordering.

Please be aware that traces of allergens used in our kitchen may be present.