

SET LUNCH MENU

Hamachi

Marinated with cucumber and fennel, buttermilk “mousse”

Duck foie gras from Landes

Marinated Cévennes onion, lemongrass, champignon de Paris and lemon thyme

Pigeon

Roasted with caraway, celeriac mousseline, jus with the liver

Lemon sole

Calamari, pickled cauliflower, smoked eel emulsion

Solliès fig

Ricotta ice cream, Madagascar pepper, sorrel

Cheese sourced from our ‘Fromager affineur’

Bernard Antony/ Buchanans/ Jumi & HP

3 courses & coffee or tea £45.00

2 or 3 courses, ½ bottle of wine & coffee or tea £60.00

Allergen information is available upon request

Please advise us of any allergies or dietary requirements

20% VAT is included

A discretionary 12.5% service charge will be added