

SET LUNCH MENU

Andignac duck foie gras

Five spice, quince

Chalk stream trout

Bergamot, crème cru, Manni olive oil

“Œuf noir”

Black truffle, fumaison, Périgord jus

£26 supplement

Suckling pig

Boudin noir, grain mustard, watercress

Lobster & veal Pithivier

(for two)

Caranoa chocolate

Hazelnut, Talisker 10 years

Kent mango

Green cardamom, lime

Additional cheese course £18.00

3 courses £45.00

2 or 3 courses, with 2 glasses of wine per menu £60.00

Please advise us of any allergies or dietary requirements

20% VAT is included

A discretionary 12.5% service charge will be added to the final bill.

TASTING LUNCH MENU

Cornish mackerel

Andignac duck foie gras

“Clam chowder”

“Bouillabaisse”

Suckling pig

Caranoa chocolate

£85 per person
with matching wines £155 per person

Additional cheese course £18
Menu to be taken by the entire table

Please advise us of any allergies or dietary requirements.

*20% VAT is included
A discretionary 12.5% service charge will be added to the final bill.*