

SET LUNCH MENU

“Blanquette de veau”

Veal sweetbread, puffed buckwheat

Andignac duck foie gras

New season quince, five spice

“Clam chowder”

Aged Kaluga caviar, razor clam, potato

£22 supplement

Suckling pig

Cep, potato, smoked garlic

Halibut

Coco de Paimpol, seaweed, citrus

Macaé chocolate

Chestnut, orange, Cognac

Provence fig

Fig leaf, sorbet

Additional cheese course £18.00

3 courses £45.00

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