



LUNCH MENUS

STARTERS

Please select one starter from the options below

Section A at £22.00

Terrine of pheasant, white bean and wild mushroom, apple and sultana chutney
Slow roast organic tomato and avocado mille feuille, mozzarella beignets, Asian cress salad roll
Carpaccio of smoked duck, celeriac and apple rémoulade, Somerset cider reduction
Marinated salmon, new potato salad, lemon blinis
Smoked Scottish salmon, fondue crab, confit tomato, herb salad
Tart fines of goat's cheese, confit beetroot, red and green rocket leaves
Smoked haddock fish cake, poached egg, rocket and pancetta salad, curry sauce
Porcini mushroom risotto, mozzarella frit, tempura asparagus, fine herb salad

Section B at £24.00

Tea smoked loin of Sika venison, celeriac puree and cherry sauce
Trio of salmon, smoked haddock and langoustine
Foie gras and chicken liver parfait, Poire William jelly, toasted brioche
Seared foie gras, pineapple carpaccio, spiced bread
Warm Roquefort and chicken mousseline, crispy pancetta and leek fondue, hazelnut dressing
Roulade of duck confit, fig and foie gras, celeriac rémoulade, spiced apple
Wild mushroom and roast pumpkin risotto, truffle foam and Parmesan shavings

Section C at £25.00

Pan fried scallops, parsnip puree and truffle dressing
Trio of foie gras: pan fried, chilled roulade, port marinated, shallot tart baby leeks and toasted brioche
Warm mousseline of Dover sole, scallops and langoustine, sweet carrot and tarragon butter nage
Slow cooked lightly pickled celeriac and asparagus gâteau, truffle cream, gribiche sauce, curly endive salad.
Pan fried crab cake, roast lobster, tomato fondue and tossed leaf salad with walnuts and shallot, warm grain mustard sauce
Warm lobster salad, shaved vegetables, mango carpaccio, caviar dressing
Terrine of pressed corn fed chicken, foie gras, roast parsnip and Parma ham

All prices inclusive of Value Added Tax

There is a 10% discretionary Service Charge on all food and beverage items.

INTERMEDIATES

Please select one intermediate from the options below

Section A at £10.00

Roast pumpkin cream, foie gras and morel doughnut

Winter vegetable minestrone, grilled red mullet, oven roast tomato and basil pesto

Beetroot and barley risotto, parsley pesto

Cream of Jerusalem artichoke soup, pheasant, pearl barley and thyme pesto

Section B at £12.00

Miso marinated black Alaskan cod, Japanese ginger, lemon and miso sauce

Confit duck and foie gras ravioli, spaghetti vegetables and truffle cream

Pan fried brown trout, cucumber, sorrel and pistachio

Salmis of partridge, cream vanilla and lime mash, petit onions and Alsace bacon

Section C at £15.00

Warm ravioli of scallop mousse, pan fried langoustine and scallops, baby leeks, wild mushrooms and cauliflower cream

Poached langoustine, leek fondue, quail egg and caviar butter

Fillet of Dover sole Wellington, roast lobster, caviar butter sauce

Grilled Scottish lobster, thermidor sauce, spaghetti vegetables, Parmesan cheese

MAIN COURSES

Please select one main course from the options below

Section A at £29.50

Roast corn fed chicken, crushed Jerusalem artichoke, curly kale, sage jus

Roast corn fed chicken, fondant potato, creamed Savoy cabbage, salsify in Alsace ham, parsnip cream, salmon foam

Tempura Atlantic cod, crushed new potatoes, warm tartare sauce

Roast guinea fowl, confit thigh, foie gras and celeriac cannelloni, Savoy cabbage, roast jus

Roast saddle of South Down lamb, dauphinoise potato, crushed white beans, lamb jus gras

Roast pork belly, red cabbage, creamed potatoes, pickled mushrooms, star anise jus

Fillet of salmon, roast parsnip risotto, truffle dressing

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Section B at £31.50

Roast loin of English lamb, pavé dauphinoise, spinach purée, Madeira jus

Trio of roast Gressingham duck, confit duck thigh, roast duck breast, baked pithivier of foie gras, golden raisins, grain mustard sauce

Roast red legged partridge, Savoy cabbage, celeriac and walnut purée, fig and Madeira jus

Roast Bresse pigeon, creamed leek, fondant potato, bourguignon garnish, red wine jus

Fillet of sea bream, saffron risotto, baby artichokes, primarvera vegetables

Roast sirloin of beef, creamed wild mushrooms, button onions, asparagus, pomme puree, roast bone marrow

Section C at £37.00

Miso marinated black Alaskan cod,, chargrilled new potato, shredded red cabbage, crispy leeks Asian cress, miso sauce

Cutlet and loin of lamb, sweetbreads, wild salad mushrooms and fondant potato

Highland venison Wellington, chateau potato, sprouts and chestnuts, blackberry jus

Roast fillet of halibut, creamed potato, baby gem and oxtail jus, fondue leeks, new potato and chive salad, sweet carrot nage

Pan fried sea bass, roast cepe, chestnut and Jerusalem artichoke, cepe cream

Tournedos Rossini, pan fried Scottish beef fillet, rösti potato, buttered baby spinach, pan fried foie gras, Bordelaise sauce

Beef Wellington baked in puff pastry, mushrooms and cepes with salsify, carrot and asparagus

Desserts

Please select one dessert from the options below

Section A at £9.00

Camomile and mandarin soup with toasted sesame and coconut cream.

Almond, caramel and white chocolate opera with vanilla ice cream.

Bitter cocoa and passion jellies with glass sugar shards.

Trio of trinity creams.

Lemon tart with Catalan cream and blueberry ice cream

Section B at £10.00

Lychee and orange mousse, toasted almond sponge with cascading orange sauce and rose infused foam

Hazelnut flower with confit orange and milk chocolate tea infused cream

Goji and apple crumble with orange custard

Pavlova with kalamansi centre and a prickly pear ice cream

Spicy pear with almond milk ice cream and jellied sponge

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Section C at £11.00

Nougat Honey Parfait with dark chocolate lemon sorbet and peanut caramel

Lemon verbena mille feuille with pheuilletine snap and fresh apple sorbet

Chocolate in many forms

Poached Morello cherries in a choux basket with tonka ice cream and walnut tuille

Red current chocolate fondant with milk ice cream and wild strawberry sauce

COFFEE, TEA AND PETITS FOURS AT £4.50

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