

set lunch menu

line-caught royal seabream tartare
"à la grenobloise"

white asparagus
elderflower, rhubarb, foie gras

colours of cauliflower
buttermilk, green curry



cornish scallop
citrus, butternut squash, stilton

crispy pork belly
ratte potato, black olives

braised beef cheek tortellini
grilled octopus, beef jus, chive oil



a selection of french and english cheese
£10.00 supplement

pavlova
mango, passion fruit, coriander

warm chocolate cake
molten gingerbread, blood orange sorbet

£37.00 FOR THREE COURSES

£60.00 FOR SIX COURSE TASTING OF THE LUNCH MENU SELECTED BY CHEF

AN OPTIONAL 12.5% GRATUITY WILL BE ADDED TO YOUR BILL

LUNCH TIMING REQUIREMENTS VARY FROM CUSTOMER TO CUSTOMER

IF YOU ARE IN A HURRY PLEASE LET US KNOW