

Lunch Menu

3 Courses £35.00

Starters

Roast Breast of Quail, Salad of Confit Leg, Radish,
Poached Greengage & Truffle Honey Reduction

Grilled Fillet of Cornish Mackerel, Squid,
Almond & Raisin Fricassée, Anchovy Cream

New Season Cep "En Papillote" Muscat Grapes,
Toasted Sour Dough & Honey Butter

Main Course

Slow Roast Feather Blade of Dedham Vale Beef, Glazed Brisket,
Purple Sprouting Broccoli & Hollandaise Sauce

Pan Roast Fillet of Sea Bream, Braised Cavolo Nero,
Garlic Puree, Mussel & Clam Butter

Hand Rolled Maccarone, Wilted Spinach,
Woodland Mushrooms & Truffle Brillat Savarin

Desserts

Dark Chocolate Mousse, Poached Pear,
Pear Sorbet & Chocolate Foam

Caramelised Lemon Tart, Poached Citrus Salad
& Lemon Verbena Ice Cream

Our Trolley of French & British Cheeses
£5.00 supplement or £12 if taken as an extra course

All prices are inclusive of VAT

Prices are exclusive

Of a discretionary service charge of 10%

Should you have any allergies, please confirm

With the manager prior to placing your order