

Lunch Menu

2 Courses £30.00 Per Person | 3 Courses £40.00 Per Person

Starter:

Chicken Liver Parfait with Pear Chutney, Poached Blackberries,
Walnut Sea Salt & Melba Toast

Smoked Salmon Tartare with Goat's Cheese Mousse,
Pickled Cucumber & Dill Oil

Chargrilled Asparagus Spears & Aged Balsamic Dressing

Main Course:

Tournedos of Beef with Beef Brisket Tart, Dauphinoise Potato, Fine Beans,
Shallots, Parsnip Purée & Rich Beef Jus

Pan-Seared Sea Bass with Ratatouille, Cannellini, Wild Mushrooms,
Pea Purée & Pea Shoots

Ratatouille Tartlet with Wild Mushrooms, Silky Pea Purée & Seasonal Shoots

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Please inform us of any allergies or dietary requirements