

LUNCH MENU

SETTLE IN

Enjoy a Seasonal Aperitif or a Paired Glass of Wine £10

A Selection of Homemade Bread with Lincolnshire Poacher Hand Patted Butter

STARTERS

Pea Velouté

Jersey Royal, Crisp Egg

Salad of Lamb Sweetbread

Potato, Alsace Bacon, Parsley

Beef Tartare

Smoked Eel, Burford Brown, Horseradish (Ossetra Royal £40 Supplement)

Ravioli of Cornish Crab and Scallop

Fennel, Mousseron, Bisque (£14 Supplement)

MAIN COURSES

Parmesan Gnocchi

Sorrel, Broccoli, Sweet Garlic

Cornish Red Mullet

Gem Lettuce, Pea, Brown Shrimp

Fricassee of Organic Chicken

Young Vegetables, Madeira

Fillet of Irish Hereford Beef

Marmite Braised Short Rib, Roscoff Onion, Red Wine (£18 Supplement)

D E S S E R T S

Lemon Meringue Pie

Chocolate Marquise

Cherry Sorbet & Pistachio

Selection of Two British Cheeses from The Trolley

Chutney, Fruit, Crackers

Two Course £36 | Three Courses £44