

SET LUNCH MENU

“Oeufs en meurette”

Beluga lentils, confit pork belly

Duck foie gras

Marinated Cévennes onion, lemongrass, champignon de Paris, lemon thyme

Roast corn-fed chicken from Les Landes

Maitake mushroom, smoked potato, jus gras

Sea bream grilled over Binchotan

Quince vinegar, pine nut, “sauce gribiche”

Quince

Rose, bergamot, Earl Grey tea

Coconut

Piedmont hazelnut, white chocolate

Additional cheese course £12.00

3 courses & coffee or tea £45.00

2 or 3 courses, ½ bottle of wine & coffee or tea £60.00

Allergen information is available upon request
Please advise us of any allergies or dietary requirements

*20% VAT is included
A discretionary 12.5% service charge will be added*