



## *Set Lunch Menu £75 per person*

Please select one starter, one main course, and one dessert from the below choices to create one set menu for your entire party.

NV Champagne Galvin "Grande Réserve" Brut + Chef's Selection Of Canapés £33.50pp

NV Delamotte, Brut + Chef's Selection Of Canapés £40.50pp

NV Delavenne 'Rosé Marne', Grand Cru + Chef's Selection Of Canapés £43.50pp

### *Starters*

Heritage Tomato, Almond, Saffron, Lavander

Duck Liver Royal, Poached Peach, Sauternes, Cocoa Soil

### *Main Courses*

Cornish Cod, Sea Kale, Yellow Beans , Mussels En Mouclade

Potato Gnocchi, Saffron, Scottish Girolle, Truffle Cream

Grass Fed Beef Bavette, Rosemary, Grelot Onion, Potato Terrine

### *Desserts*

Watermelon Daiquiri, Pimm's, Strawberry, Kaffir Lime

Signature Apple Tart Tatin, Calvados Caramel, Madagascar Vanilla Ice Cream

Gorgonzola Millefeuille, Fermented Cherry, Espelette Pepper, Fig Leaf Oil

Selection Of French Farmhouse Cheeses £24.50 Per Portion (Suitable For 2 Guests)

Coffee & Handmade Petit Fours £7.50pp

The menu is subject to change, based upon seasonality and availability of produce

VAT is included at the current rate

16% discretionary service will be added to your bill