

Sample Lunch Menu

Crab

White Crab, Brown Crab Royale
Chilled Watercress, Fine Herbs

Domaine Sylvain Bailly, Sancerre, Terroirs, Loire, France 125ml £7.00

Tomato

Salad of Tomatoes, Goat's Curd, Tomato Dressing

Talisman Gruner Veltliner, Hungary 125ml £5.00

Venison

Roast Loin of Lakeland Venison, Salsify, Broccoli, Quince Red Wine Sauce

Domaine du Grapillon D'Or, Gigondas, France, 125ml £8.00

Stone Bass

King Oyster Mushroom, Mussel Cream, Summer Squash

Domaine Sylvain Bailly, Sancerre, Terroirs, Loire, France 125ml £7.00

Strawberry

Cream Cheese Parfait, Strawberry, Elderflower

Olive oil Biscuit

Pol Roger Rich, France, NV 100ml £10.00

Peanut

Nougat Glacé, Caramel, Banana Sorbet, Chocolate

*Domaine Des Chênes, Muscat de Rivesaltes
Roussillon, France 70ml, £7.50*

or

Artisan Cheese Plate

£5.00 supplement or £10.00 as additional course

£40.00

Hot Drinks and Petit Fours £4.95

We will be pleased to amend this menu for specific dietary needs/allergies with advance notice. Please give details of your requirements when booking so that we may apply the same creativity and attention to all our dishes.

All prices are inclusive of VAT. Service is not included. All gratuities are shared amongst our team. For groups of six or more a discretionary 10% service charge is applied.