

# Lunch Menu

## Starters

### **Soup**

mushroom soup with an egg beignet and truffle foam

### **Goat's Cheese**

warm tart of Crottin de Chavignol and beetroot, balsamic dressing

### **Parfait**

chicken liver and foie gras parfait with cherry compote

### **Crab**

cannellone of crab and seafood, shellfish velouté

### **Beef**

warm salad of rare roast rib of beef with horseradish and wild mushrooms

## Mains

### **Seabass**

roast fillet with saffron crushed potato and bouillabaise sauce

### **Pollock**

pan-fried, with leek purée, mussels and bacon velouté

### **Duck**

magret of duck with creamed cabbage, lentils and carrot purée

### **Beef**

braised beef cheek with red cabbage and parsnip purée

### **Squash**

encased in puff pastry with feta and pine nuts, served with celeriac purée

## Desserts

### **Rhubarb**

home-made vanilla yoghurt with rhubarb compôte

### **Chocolate**

hot chocolate fondant, with hazelnut ice cream

### **Cinnamon**

cinnamon crème brûlée with molasses ice cream

### **Cheesecake**

white truffle honey cheesecake with spiced fig poached in red wine

### **Cheese**

selection of farmhouse cheeses, with walnut and raisin toast  
(supplement £2.50)

**2 courses - £17.50**

**3 courses - £22.50**

Head Chef, Mark Jankel

Prices are inclusive of VAT and a discretionary 12.5% service charge is added to your bill