

Express Lunch Menu

Being short of time doesn't mean you should be short of quality. Our new Express Lunch Menus have been designed with your time in mind.

Whether a working lunch with colleagues, a roundtable discussion with clients, or a lunch to impress, we have both two or three course menus available to be served in under 90 minutes.

M E N U A

2 COURSES £65 | 3 COURSES £85

Cornish Crab & Mussel Soup

Coconut, Ginger, Lime

Shetland Hake Potato Gnocchi & Mussel Bourride

Yoghurt Panna Cotta Mango, Rhubarb & Pistachio

Breakfast Tea | Filter Coffee

M E N U B

2 COURSES £75 | 3 COURSES £95

Rooftop Smoked Salmon

Crumpet, Seaweed & Pickled Cucumber

Roast Loin of Elwy Valley Lamb Braised Shoulder & Galette Potato

Baked Vanilla Cheesecake

Wye Valley Raspberries

Breakfast Tea | Filter Coffee

M E N U C

2 COURSES £90 | 3 COURSES £110

Roast Orkney Scallop

Almond, Apple & Sorrel

Tranche of Turbot

Olive Oil Mash & Langoustine Sauce

Craquelin Choux Bun

Praline Cream & Salted Caramel

Breakfast Tea | Filter Coffee

VEGAN

SAMPLE MENU

Velouté of Jerusalem Artichoke Black Truffle

Lentil Curry

Fennel, Charred Broccoli

Pineapple Carpaccio

Lime, Black Pepper, Coconut

Breakfast Tea | Filter Coffee

ADD ON'S

Canapés & Glass of Champagne £30pp

Canapés & 2 Glasses Champagne £45pp

Chef's Selection of Side Dishes £8pp

British & Irish Cheeseboard £14pp

Handmade Petits Fours £5pp

BREAD
INCLUDED IN MENU PRICE

Pan De Mie

Irish Soda Bread

Accompanied by

Lincolnshire Poacher Butter

Seaweed & Anchovy Butter

Served in one of our exclusive private rooms, AV Equipment is available on request.

Please select one menu from above for your whole party to enjoy. We will adapt your selected menu to suit any guests with dietary requirements or allergies. Menus must be confirmed 10 days in advance.

The Corrigan Collection is a bespoke collection of restaurants and private dining rooms across London owned and operated by Michelin Chef Richard Corrigan. Offering Chef's Table experiences, corporate breakfasts, lunches and dinners and private events for all occasions.

Please note that as our menus are seasonal they are subject to change and dependant on availability. Prices are inclusive of VAT. A 15% service charge applies.