

LUNCH MENU

BEETROOT TARTARE

Goat's cheese, balsamic, pickled yellow beetroot (vegetarian)
SPELT LOSBTER RISOTTO

Lobster bisque

GUINEA FOWL

Black salsify, raisins, almonds

MONKFISH

Carrot, orange, espelette pepper, beurre blanc

ROASTED CARROT

Citrus beurre blanc, orange oil (vegetarian)

HOT 70% CHOCOLATE MOUSSE Signature of Les 110 de Taillevent CHESTNUT

Caramel, banana, miso ice cream

2 courses: £45

3 courses: £60