



# Sample Lunch Menu

## £43 per person

Canapés

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Scottish Beef Tartare/ Smoked Olive Oil/ Quail Egg/ Belgian  
White Chicory/ Crispy Shallots/ Liliput Capers

Or

Seared Cornish Mackerel with Cocoa Butter/ Pickled  
Beetroot/ Cucumber/ Horseradish/ Monksbeard/ Dill Oil

Or

Carrot Veloute/ Ginger/ Greek Trahana/ Pickled Celery/  
Toasted Oats **(V)**

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64 Days Old Duckling from Challans/ Celeriac and King  
January Cabbage Napoleon/ Winter Truffle Jus/ Shallot and  
Matcha Tea

Or

Lemon Sole/ Delica Pumpkin/ Bouillabaisse/ Staka Pomme  
Puree/ Burnt Lemon/ Home Pickled Redcurrants/ Alexander

Or

Cauliflower/ Black Curry/ Cous Cous/ Vanilla/ Almond and  
Ras el Hanout Emulsion **(V)**

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Banoffee Pie/ Maldon Salt/ Cocoa/ Banana Split/ Caramelised  
Pecan Nuts

Or

Farmhouse Cheeses

*This menu is to be treated as a sample only.  
Due to being based on our Du Jour menu,  
the dishes are subject to change right up  
until the day of reservation.*