

LUNCH MENU

Amuse Bouche



CONFIT COD & BROWN SHRIMPS*

Smoked butter & Verjus

CHICKEN LIVER PARFAIT*

Apple & smoked eel

SALT BAKED CELERIAC*

Blackcurrant, balsamic & Inverloch Goat's Cheese



ROAST HALIBUT*

Parsnip, watercress, yellow pepper velouté

CONFIT ST. BRIDE DUCK LEG

Braised cabbage, pomme cocotte, truffle jus

MUSCADE PUMPKIN RISOTTO*

Trompette mushrooms, caramelized walnut & parmesan velouté



PASSION FRUIT BRÛLÉE*

Chocolate & macadamia brownie, dulcey cremeux

MADAGASCAN VANILLA MOUSSE*

Ivoire namelaka, blackberry & violet curd

SELECTION OF CHEESE

Quince & crisp bread

(£10.00 supplement)



COFFEE & PETIT FOURS

£6.50

3 COURSE LUNCH MENU £65.00

4 COURSE LUNCH MENU £75.00

(DISHES WITH * AVAILABLE AS ADDITIONAL COURSE)

TWO GLASSES OF MATCHING WINE £27.50

THREE GLASSES OF MATCHING WINE £40.50

A discretionary service charge of 10% will be added

All prices are inclusive of V.A.T.

Food allergy and intolerances:

please inform a member of the front of the house
when placing your order