

## LUNCH HOUR MENU

### WHITE WINE

2016 Sauvignon Blanc VDP  
Attitude  
P. Jolivet

or

2016 Mâcon-Solutré  
Domaine Sève

### RED WINE

2014 Maranges  
B. Bachelet

or

2015 Crozes-Hermitage  
P. Frères

ARTICHOKE velouté, foie gras royale

Cornish EGG, crayfish and pumpkin

GUINEA FOWL 'Pithiviers', braised chicory

Fillet of BRILL, cauliflower, confit bergamot

DUCK breast, salsify and pear

Truffled POLENTA, chestnut, caramelized onions

Sautéed SEASONAL VEGETABLES

'GALETTE DES ROIS'

Contemporary VACHERIN

Roasted PINEAPPLE, gingerbread ice cream

3-course menu £ 65 includes 2 glasses of white or red wine  
coffee or tea & half a bottle of water