

LUNCH HOUR MENU

WHITE WINE

2016 Alsace Riesling
Réserve
Trimbach

or

2016 Mâcon-Vergisson
J. Simonin

RED WINE

2015 Mercurey
Clos la Perrière
Château de Chamilly

or

2017 Lirac
Lunar Apogé
Domaine de Carabiniers

Chilled TOMATO velouté, cornish leaves

Duck EGG, corn cob and rocket

GREEN BEANS, marinated anchovies, fresh almonds

Fillet of COD, red bell pepper, goat's curd

Rump of VEAL, aubergine and Meaux mustard

Homemade RAVIOLI, fennel, taggiasca olive

Sautéed SEASONAL VEGETABLES

CHOCOLATE from our Manufacture in Paris, pecan nuts

Contemporary vacherin, EXOTIC FRUIT

STRAWBERRY, Chantilly cream and lemongrass

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