

Wine *pairing*

Lunch Hour *Menu*

3-COURSE MENU £70

INCLUDES 2 GLASSES OF WINE,
COFFEE OR TEA &
HALF A BOTTLE OF WATER

WHITE WINE

2019 *Savoie*
Monfarina
Giachino

or

2019 *Corbières*
Château La Bastide

RED WINE

2018 *Fleurie*
Domaine de la Madonne

or

2017 *Méditerranée*
Tradition
Richeaume

Marinated courgette, shellfish,
citrus and dill

Soft-boiled egg,
radish and fennel

Chilled tomato soup,
bottarga and country bread

Roasted fillet of lemon sole,
sweetcorn and chilli

Pork loin, purple artichokes
and Tropea onion

Homemade agnolotti,
Kalamata olives and courgette

Sautéed seasonal vegetables

Strawberries, Madagascan vanilla
and rocket sorbet

Chocolate from our Manufacture
in Paris, hazelnuts and caramel

Raspberry and shiso
contemporary vacherin

A discretionary 14% service charge will be added to your final bill. All prices include VAT.

Our menu contains allergens.
If you suffer from a food allergy or intolerance please let a member of the restaurant team know upon placing your order.