

# Wine *pairing*

# Lunch Hour *Menu*

## 3-COURSE MENU £70

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

### WHITE WINE

2020 *Savoie*  
Monfarina  
Giachino

or

2019 *Corbières*  
Château La Bastide

### RED WINE

2019 *Fleurie*  
Domaine de la Madonne

or

2017 *Méditerranée*  
Tradition  
Richeaume

Pumpkin tart, lardo di Colonnata,  
lemongrass and walnuts

Cornish egg, leeks  
and capers

Three way wild mushrooms,  
tender herbs

Fillet of salmon, turnips  
and watercress

Roasted duck breast,  
celeriac, apple

Roasted pasta roll, cabbage  
and Brussels sprouts

Sautéed seasonal vegetables

Apple 'Tarte Tatin'  
and vanilla

Chocolate from our Manufacture  
in Paris, orange

Chestnut / yuzu  
Mont Blanc