

SET LUNCH MENU

2 courses £30

3 courses £36

To start, why not enjoy a glass of Champagne or wine with the compliments of our Sommelier, Fred Marti.

BY WOLFGANG PUCK

STARTERS

Cornish Mackerel Tartare, Avocado & Keta Caviar

Celeriac Soup, Truffle Cream, Apple & Pickled Walnut

Cannelloni of Chicken & Wild Mushrooms, Parmigiano-Reggiano

MAIN COURSES

West Country Picanha Steak, French Fries & Red Wine Jus

Suffolk Pork Belly, Mangalitza Black Pudding, Pumpkin & Cep

Fillet of Cornish Cod, Poached Oyster & Seaweed Dashi

Potato Gnocchi, Girolles, Hazelnuts, Cavolo Nero & Pecorino

DESSERTS

Passion Fruit & Jasmine Baked Alaska, White Chocolate Buttermilk Cake, Jasmine Tea Syrup

Westcombe Cheddar, Seasonal Chutney, Fruit & Nut Bread

Wolfgang's Favourite Homemade Chocolate Chip Cookies to go

SIDES

Broccoli-Rapini, Tomato, Garlic £6

Désirée Potato Purée £6

Creamed Spinach £6

EXECUTIVE CHEF

Jamie Shears

RESTAURANT DIRECTOR

Antoine Gaillard