

LUNCH HOUR MENU

WHITE WINE

2016 Sauvignon Blanc VDP
Attitude
P. Jolivet

or

2015 Mâcon-Solutré
Domaine Sève

RED WINE

2014 Maranges
B. Bachelet

or

2013 Crozes-Hermitage
P. Frères

BUTTERNUT SQUASH, buckwheat and eel emulsion
Chilled SHELLFISH consommé, heritage radish
Soft-boiled QUAIL EGG, Granny Smith and beetroot

Rump of LAMB, pomme boulangère, country bacon
Fillet of COD, raw and cooked fennel
Homemade RAVIOLI, ricotta, caponata
Sautéed SEASONAL VEGETABLES

CHOCOLATE from our Manufacture in Paris, hazelnut
Roasted FIGS, lavender honey and lychee
Contemporary VACHERIN

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