

LUNCH HOUR MENU

WHITE WINE

2016 Sauvignon Blanc VDP
Attitude
P. Jolivet

or

2016 Mâcon-Solutré
Domaine Sève

RED WINE

2014 Maranges
B. Bachelet

or

2015 Crozes-Hermitage
P. Frères

ARTICHOKE velouté, foie gras royale

Cornish EGG, crayfish and pumpkin

Raw and cooked SALSIFY, Granny Smith apple, smoked eel

Fillet of BRILL, cauliflower, confit bergamot

Denbighshire PORK and braised chicory

Homemade POLENTA, chestnut, caramelized onions

Sautéed SEASONAL VEGETABLES

CHOCOLATE from our Manufacture in Paris, peanut

Contemporary VACHERIN

Roasted PINEAPPLE, gingerbread ice cream

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