

LUNCH MENU

Bull heart tomato

“Caprese”

Duck jelly

white onion, smoked sturgeon, special selection caviar (*£45 supplement*)

Frog legs, new season garlic

lemon, parsley and black garlic

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Singaporean style

Cornish monkfish, Singaporean pepper sauce, pickled cucumber

Brittany rabbit

Scottish langoustine, French tarragon (*£25 supplement*)

Somerset kid goat Pithivier

Sea beet sauce

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International cheese board

£25 supplement as an extra course

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English strawberries

olive oil and elderflower

French cherries “Burlat”

our version of a black forest

Bibendum double chocolate soufflé

South American Fairtrade Mayan Red 70% and 100% chocolate soufflé,
Madagascan vanilla ice cream (*£25 supplement*)

£95