

# LUNCH MENU

## *Cheltenham beetroot*

sherry cream, smoked pike roe

## *Duck jelly*

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

## *Scottish girolles*

Cornish winkles, green dill

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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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## *Bergamot and grenadine plum*

warm madeleines

## *French “Solliès” fig*

black cardamom, Vin Santo sabayon

## *Bibendum double chocolate soufflé*

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

**£105**