



LUNCH

Cheltenham beetroot

sherry cream, smoked pike roe

Duck jelly

white onion, smoked sturgeon, special selection caviar

(£45 supplement)

Scottish ceps

Cornish winkles, green dill

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Line-caught Cornish cod

“à la Grenobloise”

Brittany rabbit

Scottish langoustine, French tarragon (£25 supplement)

British game pie

coffee, hazelnut, pickled walnut

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International cheese board

£25 supplement as an extra course

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New season mango

olive oil, bergamot

warm Madeleines

Bibendum double chocolate soufflé

South American Fairtrade Mayan Red 70% and 100%

chocolate soufflé,

Madagascan vanilla ice cream (£25 supplement)

£125

Lunch menu

with an optional half bottle of wine



denotes this dish is available with new season white truffle, £15 per gram

Our menu prices are per person and include VAT.

There will be a discretionary 15% service charge added to your bill.