




LUNCH

Cheltenham beetroot
sherry cream, smoked pike roe

New season Torbay prawns 
toasted rice, lemon oil

English winkles
foie gras, bone marrow

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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 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.*