



LUNCH

Crown Price pumpkin

Fourme D'Ambert, toasted pumpkin seed oil

Duck jelly *(£65 supplement)*

white onion, smoked sturgeon, special selection caviar

Scottish ceps

Cornish winkles, green dill

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Line-caught Cornish cod

“à la Grenobloise”

Pigeon Royal

tamarind, golden turnip, coriander

British game pie

coffee, hazelnut, pickled walnut

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International cheese board

£25 supplement as an extra course

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Kent mango

olive oil, bergamot

warm Madeleines

Bibendum double chocolate soufflé *(£25 supplement)*

South American Fairtrade Mayan Red

70% and 100% chocolate soufflé

Madagascan vanilla ice cream

£125

Lunch menu



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.