



## LUNCH

### STARTERS

#### **Crown Prince pumpkin**

Fourme d'Ambert, toasted pumpkin oil

#### **Hand-dived Scottish scallops**

brown butter dashi

#### **Adour foie gras**

crème caramel, black truffle

#### **Duck jelly** *(supplement £65)*

white onion, smoked sturgeon, special selection caviar

### MAIN COURSES

#### **Cornish cod**

à la "Grenobloise"

#### **South coast monkfish**

coconut and langoustine sauce, pickled sand carrots

#### **Quail**



cauliflower mushroom, raspberry vinegar

#### **Brittany rabbit**



*(supplement £25)*

Scottish langoustine, French tarragon

### DESSERTS

#### **Seasonal cheese** *(supplement £15)*

*(or £25 as an extra course)*

#### **Blood orange**

chocolate and coffee

#### **Bibendum double chocolate soufflé**

Madagascan vanilla ice cream

*(supplement £15 or £25 as an extra course)*

#### **Ice cream trolley**

warm honey Madeleines

**£145**

Lunch menu



*denotes this dish is available with new season white truffle, £12 per gram*

*Our menu prices are per person and include VAT.*

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