



## LUNCH

### STARTERS

**French white asparagus**  
velouté, terrine, salad

**Scottish scallop**  
estate dairy cream, smoked pike roe, kumquat

**Dorset snails**  
agnolotti of Morteau sausage, Dorset snails, chestnut  
mushroom

**Duck jelly** *(supplement £65)*  
white onion, smoked sturgeon, special selection caviar

### MAIN COURSES

**John Dory**  
à la “Grenobloise”

**Cornish cod**  
coconut and langoustine sauce, pickled sand carrots

**South West France Guinea Fowl**  
cauliflower mushroom, raspberry vinegar

**Brittany rabbit**  
fresh water eel, smoked eel and mustard sauce

### DESSERTS

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

**White asparagus**  
chocolate, coconut and black olive

**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

*Our menu prices are per person and include VAT.  
There will be a discretionary 15% service charge added to your bill.*