

# 3 COURSE SET LUNCH MENU

AVAILABLE THURSDAY & FRIDAY

MARINATED CORNISH SARDINE

buttermilk - cuttlefish, vinaigrette 'Perle'

O E U F D O R É

gold - Vacherin fromage

AGED KALUGA CAVIAR  
Fine de Clair Oyster - long pepper

+ 3 8 SUPPLEMENT

V E A L S H A N K

W I L D B R I L L

squid - coco Harriot bean- Basque chorizo

DRY AGED BEEF SIRLOIN - FOR TWO

gratin Dauphinois - butterhead lettuce

+ 2 8 SUPPLEMENT

Q U I N C E D E P R O V E N C E

sauternes -creme

P E T I T F O U R S

noisette chocolate - froid fig - jelly

£ 6 5