



Set Lunch Menu - Thursday & Friday

Marinated Cornish Sardine

Ampersand Buttermilk, Cuttlefish, Vinaigrette "Perlé"

Œuf Doré

Vacherin Mont D'or

Aged Kaluga Caviar

Tarbouriech Oyster, Champagne Rosé, laitue de mer

£ 38 supplement

-

Limousin Veal Shank

Façon "Blanquette"

Wild Brill "Au Poché"

Nantua

Dry Aged Beef Sirloin

Gratin Dauphinois, Butterhead Lettuce, Perigord Jus

For two - £ 28 supplement

-

Sollies Fig

Timut Pepper, Noisette du Jura á Ney

Guanaja 70 % Chocolate

Sobacha, Tahitian Vanilla, Sauternes

Reblochon

"Tartiflette"

£ 15 supplement

£ 65

Please inform our staff of any dietary requirements and allergies. While we take steps to minimize the risk of cross-contamination, wheat, nuts, shellfish, and dairy are all used in our kitchen and, therefore, we cannot guarantee no cross-contamination.

VAT is included. A discretionary 15% service charge will be added to your bill.