

Lunch Menu

Starters

Niçoise Salad	8.5
Orecchiette, Artichoke Barigoule , Bottarga & Seaweed	9.5
Cured Mullet Carpaccio, Verjuice, Saffron & Pomegranate	10
Provençal & Corsican Charcuterie Platter	11
Duck Terrine & Orange Wine Jelly	13

Mains

Hay Smoked Cauliflower, Black Truffle & Truffle Pecorino Risotto	19
Roasted Hake, Cabbage, Chickpea & Spicy Chorizo	22
Seared Cod, Radicchio, Green Olive & Pistachio Relish	22
Grilled Pork Chop, Baked Beetroot & Pear	20.5

Sides

4.5 Each

Roasted New Potatoes; Panisses;
Ratatouille; Green Vegetables; Mixed Salad

Desserts

Goat & Ewe Cheese Selection	10
Lemon Meringue Tart, Hibiscus & Lavender Granita	8
Quince & Almond Financier & Rosemary Ice Cream	8
Iced Marrons Glacés Parfait & Black Currant Coulis	8
Chocolate & Lemon Thyme Tart, Pear Sorbet	8
Café Gourmand: Tea or Coffee of your choice with sweet bites	8

Set Menu

Roasted Salsify, Crème Fraîche, Tahini, Chicory & Citrus

Pumpkin Velouté, Brown Shrimps & Capers

Jerusalem Artichokes, Smoked Bacon, Chestnuts & Rocket Salad

Celeriac & Pickled Walnut Risotto

Seared Trout, Potato & Cep Purée, Salsa Verde

Grilled Duck Breast, Clementine Glazed Parsnips & Dates Mostarda

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Cheese of the Day & Grapes

Marmalade, Amaretti & Basil Cheesecake

Flourless Chocolate Cake, Black Berry Sorbet

2 Courses 23

3 Courses 27

All Set Menu dishes can be ordered individually.

If you have an allergy or food intolerance, please inform your waiter.

Game dishes may contain shots

A discretionary 13.5% Service Charge will be added to your bill.

Prices include VAT.