

## LUNCH MENU

### THE QUICK LUNCH

*2 courses 21 - 3 courses 25 - with a glass of wine 30*

Morteau sausage, tagliatelle, chesnut mushrooms, sage, grain mustard 10

Smoked mackerel mousse, beetroot remoulade, seeded craker 10

Tomato gazpacho, goat's curd, basil oil, black olive 9

Corn fed chicken, leeks, hispi cabbage, confit shallot, tarragon sauce 23

Grilled mullet, mussel and saffron risotto, sweet and sour onion, quail egg, fennel 22

Pesto linguini, courgette, peas, spinach and pea purée, broad beans 19

Beillevaire French cheeses - Supplement 12

Pistachio, strawberry & white chocolate crème brûlée 8

Chocolate, peanut & caramel fondant, salted caramel ice cream 8

Homemade ice creams 7

### STARTER

Ratatouille, duck egg sunny side up, olive crumbs 11

Beef tartare, burnt onion egg yolk, balsamic potato crisps 12

Smoked haddock croquettes, escabèche sauce, saffron aioli 11

Foie gras ballotine, sourdough, fig, pomegranate,  
Marcona almonds 12

Grilled Scottish scallops, chorizo, sweet corn,  
tarragon, hazelnut crumbs 16

### MAIN COURSE

Jerusalem artichoke gnocchi, fennel purée, grilled artichoke,  
broad beans, poached egg, pecorino 19

Sea bream fillet, salsify, samphire, chive butter, laverbread 22

Smoked duck breast, Jersey Royals, charred cauliflower,  
savoy cabbage, cherry jus 24

Rare breed burger, onion jam, Comté, fries 16

Whole lemon sole meunière,  
pea purée, shallots and capers 27

Steak tartare made at the table, fries 22

Grilled Yorkshire sirloin, Béarnaise sauce 29

Grilled Yorkshire beef fillet, peppercorn sauce 34  
*with foie gras and truffle sauce 9*

### GREENS

Mushroom, kale, pear, pine nut & Shropshire Blue salad 13/16

Grilled chicken, bacon & poached egg Caesar salad 16

Sorrel, goat's curd, beetroot, dandelion & walnut salad 16

### SIDE

House cut fries 4

Potato purée 4

Green beans, anchovy crumbs 4

Baby gem, spring onion & smashed cucumber salad 4

Spinach, confit garlic butter 5

### DESSERT

{ Peach baba with Mount Gay Black Label rum,  
dill jelly, peach sorbet 11 }

Pistachio, strawberry & white chocolate crème brûlée 8

Raspberry soufflé, white chocolate ice cream 9

Chocolate, peanut & caramel fondant,  
salted caramel ice cream 8

Homemade ice creams 7

{ Cointreau crêpes Suzette 13 }

Beillevaire French cheeses 12

## CHAMPAGNE

Moët & Chandon Imperial Brut  
Moët & Chandon Imperial Rosé

Glass	Bottle
150ml	750ml
17	75
22	95

## WHITE WINE

2015 Sauvignon Blanc Le Vin de Levin, Loire Valley, France  
2016 Chardonnay Chablis, Domaine Laroche, Burgundy, France  
2016 Viognier Viognier, "Les vignes d'à côté", Yves Cuilleron, Rhone Valley, France

Glass	Carafe
175ml	500ml
8	22
12	35
17	48

## RED WINE

2015 Gamay Le Vin de Levin, Loire Valley, France  
2014 Merlot, Cabernet Château Gachon, Montagne Saint-Emilion, Bordeaux, France  
2016 Malbec Terrazas de los Andes, Mendoza, Argentina

8	22
13	38
17	50

## ROSÉ WINE

2017 Grenache, Syrah Château d'Esclans Whispering Angel, Côtes de Provence, France  
2016 Grenache, Rolle Château d'Esclans Rock Angel, Côtes de Provence, France

15	35
17	50

## COCKTAILS

Bloody Mary •16  
Belvedere vodka, tomato juice, St James mix  
  
Pimm's cocktail •16  
Pimm's No.1, Gin, lemonade, cranberry juice  
  
Espresso Martini •16  
Fair Vodka, Fair coffee liqueur, double espresso, sugar syrup

## SMOOTHIES & CO

Detox juice • 6  
Spinach, kale, pear, lemon, cucumber, parsley, ginger  
  
Fruit smoothie • 6  
  
Fruit juice / Soft drink • 4.5  
  
Alain Millat Juices • 6  
*Cox's apple, vineyard peach, strawberry, mango, orange, merlot red grape, cabernet Rosé grape*

## WATER

Decantae still or sparkling	/	75cl	5
Evian	33cl 4	75cl	6
Badoit	33cl 4	75cl	6
Perrier	33cl 4	75cl	6

## BEER

Peroni	7
London Pride	7
Budvar	7
Heineken	7
Guinness	7
Sassy cider rosé or Pear	8