

CHAMPAGNE LUNCH

2 courses £38.00 / 3 courses £45.00

Roasted parsnip velouté, whipped mascarpone, spring truffle, confit chestnuts (vg) 243 kcal

Whisky & maple cured salmon, fennel, pickled sour apple, cucumber 412 kcal

Smoked duck & pear salad, red endive, kumquat jam 458 kcal

Beetroot & Granny Smith apple salad, goat's cheese mousse, hazelnut, sorrel (v/vg) 627 kcal

Roasted corn-fed chicken breast, duck fat potatoes, heritage carrots, sprouting broccoli, Yorkshire pudding, roasting jus 1201 kcal

Pan fried stone bass, Jerusalem artichoke, Palourde clams, sauce vierge 741 kcal

Gnocchi, roasted delicata pumpkin, oyster mushrooms, kale crisps (v/vg) 619 kcal

Roast 28-day aged Hereford beef sirloin (£5.00 supplement), duck fat potatoes, seasonal vegetables, Yorkshire pudding, port jus 1116 kcal

Chargrilled Chateaubriand 600g (£45.00 supplement), chestnut mushroom persillade, bordelaise (to share for 2) 1510 kcal pp sharing

Lemon sole meunière 600g on the bone (£10.00 supplement) 1240 kcal

£5.50

Green beans 150 kcal Braised red cabbage, port, cranberries (vg) 170 kcal

Duck fat potatoes 443 kcal Pommes frites (vg) 672 kcal

Dark chocolate marquise, mango & passion fruit sorbet, 23ct gold leaf 598 kcal

Banana crème brûlée, banana tuile, crème fraîche (v) 897 kcal

Valrhona chocolate orange fondant, Grand Marnier, hazelnut ice cream (v) 713 kcal

Allow 12 minutes

Daily selection of home-made ice cream & sorbets 360 kcal per scoop

Comté, apple & beetroot salsa, candied walnuts, seeded crackers 437 kcal

For allergen information please ask a member of staff (traces of allergens may be present in dishes). Adults need around 2000 kcal a day.
Music charge £5 per person. A discretionary 15% service charge will be applied to your final bill. **We are a cashless venue.**