



(v) suitable for vegetarians
(ve) suitable for vegans

JULY LUNCH

STARTERS

SOUP OF THE MOMENT (ve)
cress, croutons, olive oil

TRADITIONALLY SMOKED SCOTTISH SALMON (£10 supp)
capers, shallots, lemon, brown bread and butter

ELDERFLOWER, TOMATO AND MELON SALAD (ve)
elderflower and thyme sauce, basil cress, black pepper tuille and beetroot jelly

BLUE CHEESE MOUSSE
caramelised fig, edible earth, peach purée and champagne butter

PARFAIT OF CHICKEN LIVER 'TOMATO'
sourdough, bacon butter, quince jelly, radish, chocolate tuille

MAINS

PAN FRIED COD
avocado puree, celeriac and apple remoulade, poached egg, coriander oil and massago beurre blanc, seaweed, ponzu

CAULIFLOWER SWEET CORN CAKE (ve)
girolle mushroom, eggplant confit, artichoke, pak choi, katsu sauce

RUMP OF LAMB
braised roscoff onion, tenderstem broccoli, swede and carrot mash, thyme and mint jus

FILLET OF SCOTTISH BEEF (£15 supp)
king oyster mushroom, roscoff onion, spinach and truffle red wine jus

DOVER SOLE (£15 supp)
jersey royal potatoes, spinach, girolle mushroom, parsley, caper butter
SERVED ON OR OFF THE BONE

PAN FRIED CHICKEN BREAST
truffle butter, braised leek, spinach, roast baby potatoes, jus

SIDES £6.00

NEW POTATOES
parsley, garlic, butter

FRENCH BEANS
with broccoli

CHIPS
triple cooked

SALAD
mixed leaf

3 courses £45

We carefully prepare all dishes, some of which may contain nuts, sesame and other allergenic ingredients. We cannot guarantee that dishes served, will not contain traces of these allergens. If you have an allergy, you must inform a member of our Restaurant team. Dishes cannot be modified.



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DESSERTS

CLASSIC CRÈME BRÛLÉE

shortbread biscuit

WILD STRAWBERRY MOUSSE

rose purée, elderflower jelly tuille, chocolate crumbs, crème anglaise

WHITE CHOCOLATE AND MANGO CHEESECAKE (v)

passion fruit jelly, banana and peanut sorbet, pomelo

CITRUS SALAD (ve)

coconut and ginger sorbet, pineapple and rum jelly

HOMEMADE ICE CREAMS OR SORBETS

coffee, chocolate, strawberry, toffee, vanilla, lemon (ve), raspberry (ve), served with freeze dried fruits and tuiles

BRITISH CHEESES (£6 supp)

four cheeses, celery, apricot butter, pear and apple chutney

3 courses £45

DESSERT WINES

RUTHERGLEN MUSCAT

Pfiever Estate, Victoria, Australia

£11.50

RECIOTO DI SOAVE 'LE SPONDE'

'Organic', Coffele Estate, Italy

£15.00

PEDRO XIMENEZ

extra rich, Bardadillo, Jerez, Spain

£8.50

TEA AND COFFEE

COFFEE

Americano, cappuccino, latte, espresso

£4.50

LIQUEUR COFFEE

Whisky, Amaretto, Baileys, Cointreau, Tia Maria,
Cognac

£12.50

SPECIALITY TEA

English breakfast, earl grey, peppermint, chamomile, decaffeinated cylon

£4.50

Jean-Didier Gouges, Head Chef

Prices include VAT. An optional 13.5% service charge will be applied, all of which will be shared between the staff. We carefully prepare all dishes, some of which may contain nuts, sesame and other allergenic ingredients. We cannot guarantee that dishes served, will not contain traces of these allergens. If you have an allergy, you must inform a member of our Restaurant team. Dishes cannot be modified.