

Sunday lunch menu

Starters

Salad of heirloom tomatoes & peaches, homemade mascarpone, basil & fresh almonds

Cured Faroe Islands salmon, bergamot, radishes, dill, seaweed

Ajoblanco, soft boiled quail egg, salsa verde

Portland crab tart, gooseberries, dill, Champagne sabayon

Jersey royal potato, raw beef, birch sap, pickled onion

Main courses

Hayselden farm potato gnocchi, peas, morels, summer truffle, ricotta

Gigha halibut, clams, coastal vegetables, Baeri caviar & Champagne sabayon

Dover sole, grenobloise, étuvée of leeks

Cotswold white chicken, peas à la français, summer truffle

Roast native black Angus beef, Yorkshire pudding, seasonal vegetables, red wine sauce

Sides £5.5

Pomme purée

Seasonal leaves & salad cream

I.O.W. tomatoes, olives & chilli

Desserts

Berriquette soufflé, Tahitian vanilla ice cream

Apple tart tatin., vanilla ice cream, Calvados carames

‘Solero’ Tahitian vanilla, exotic fruits

Éclair, Valrhona chocolate, coffee, pecan, milk ice cream

Selection of 3 seasonal cheeses by Maître affineur ‘Buchanans’

3 courses £55 per person

Head Chef Marc Hardiman

This is a sample menu only.

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

Our cheeses are made with unpasteurized milk.

Price includes VAT, a discretionary service charge of 12.5% will be added to your bill.