

# LUNCH

## JANUARY 2025

### STARTS

*A Selection of Homemade Bread with  
Lincolnshire Poacher Hand Patted Butter....6*

Parsnip Velouté  
*Celery, Walnuts, Vadouvan Beignet*

ChalkStream Trout  
*Preserved Lemon, Cucumber, Crème Fraîche*

Chicken Liver and Foie Gras Terrine  
*Fruit Chutney, Brioche*

Scallop and Crab Raviolo... +14 SUPP  
*Lobster Bisque, Brown Shrimps*

### MAIN

*Sides: Crisp Pomme Anna,  
Braised Red Cabbage, Mashed Potato,  
Creamed Spinach, Green Salad,  
Honey Roast Parsnips & Carrots....8 EACH*

Gnocchi Parisienne  
*Roast Leek, Winter Kale, Belper Knolle*

Roast Cornish Cod  
*Slow Roast Shallot, Sautéed Potatoes, Grenobloise Sauce*

Smoked Eel Omelette  
*Spinach, Bacon, Café de Paris Butter*

Braised Ox Cheek  
*Confit Garlic, Grilled Carrot, Pomme Purée*

Irish Herford Beef Tournedos Rossini... +36 SUPP  
*Brioche, Foie Gras, Winter Truffle, Madeira Sauce*

### DESSERTS

Eve's Pudding  
*Brown Bread Ice Cream, Madagascan Vanilla Custard*

Custard Tart  
*Nutmeg, Pine Nut, Golden Raisin*

A Selection of Sorbets  
*Pear & Bourbon, Blood Orange, Green Apple*

Truffled Baron Bigod.... +8 SUPP  
*Fig & Walnut Bread, Winter Truffle, Honey*

Two Courses....34 Three Courses....38 Wine Pairing....38

*For food allergies and intolerances please alert a  
member of our team. Game may include lead shot.*



*Prices are VAT inclusive. A discretionary 15% service  
charge will be added to your bill.*