

Starters

Galvin smoked salmon, beetroot, horseradish & dill

Kimchi risotto, slow cooked egg, sesame oil & cheddar

Garden vegetable salad, fig, black garlic purée, romesco & herbs

Asian flavour beef tartare, truffle, pear, pickled shallots & pine nuts

Seared foie gras, black pudding, apple compote & endives

Raw kingfish, cucumber, kohlrabi & sweet chilli

Main Courses

Parmesan gnocchi, wild mushrooms, artichoke purée, broccoli & lemon grass

Baked hake, Comté crust, pork belly & spicy cabbage

Pan-fried salmon, mackerel pâté, polenta, stuffed tomato & squid

Roasted leg of lamb, beetroots, cabbage & roasting jus

Oven roasted breast of chicken, mushrooms & red wine jus

Sunday roast beef, Yorkshire pudding, hispi cabbage & peppercorn sauce (£6 supplement)

Desserts

Honey crème brûlée, glazed figs, yoghurt & honeycomb

Apple tatin, caramel sauce & vanilla ice cream

Valrhona chocolate fondant, caramel & banana ice cream

Hazelnut praline Paris Brest, vanilla sauce & chocolate ice cream

Selection of seasonal cheeses by Maitre affineur 'Buchanans'
(£12 supplement or £18 as an extra course)

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3 courses at £55 per person

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Head Chef Joo Won

This is a sample menu only.

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Available on Sundays only, between 11.45am until 3pm. Blackout days might apply. Price includes VAT; a discretionary service charge of 12.5% will be added to your bill. For our guests with dietary requirements or food allergies, please ask for the manager who will advise on the ingredients used within this menu. Our artisan cheeses are made with unpasteurized milk.