

LUNCH DES AMIS

FOUR COURSE LUNCH EXPERIENCE

THIS BESPOKE MENU EMBRACES CHEF'S SELECTION OF THE FINEST SEASONAL INGREDIENTS,
OFTEN ONLY FLEETINGLY AVAILABLE

WEDNESDAY, THURSDAY, FRIDAY
OCTOBER & NOVEMBER 2024 £140.00 | JANUARY TO APRIL 2025 £150.00

*** Sample Menu ***

STARTERS

Foie gras poêlé, dattes et citron confit, sauce au vin de banyuls et chocolat
Pan fried foie gras with dates and confit lemon, chocolate scented banyuls wine sauce

or

Cappelletti de cèpes, huile de persil simple et sauce forestière
Cep cappelletti with flat leaf parsley oil and mushroom sauce

MIDDLE COURSE

Filet de raie pochée à la Grenobloise, champignons de Paris et salsifis, sauce crèmeuse au beurre noisette
Poached skate wing Grenobloise style with button mushrooms and salsify, brown butter creamy sauce

MAIN COURSES

Filet de cabillaud poêlé, mijotée de haricots cocos au chorizo, jus de volaille parfumé au thym
Pan fried cod fillet, simmered coco beans with chorizo, thyme scented jus

or

Suprême de pintadeau fermier rôti et sa cuisse farcie aux girolles, sauce crèmeuse au Riesling et estragon
Roasted free range guinea fowl breast, leg stuffed with girolle mushrooms,
creamy Riesling wine and tarragon sauce

DESSERT

Assortiment de trois desserts gourmands
A selection of three mouth-watering desserts

Café ou thé et mignardises
Coffee or tea and mignardises

£15.00

Price inclusive of VAT, but exclusive of a discretionary 12.5% service charge.
This menu must be taken by the whole table.
(excludes Lobster, Sole and Veal for two)
If you wish to swap a course for an a la carte dish there is a £20.00 supplement.
Prices subject to change without notice.