

# Five-course Lunch

Designed for the whole table only.

5 COURSES £95 PER GUEST

RAYMOND BLANC  
GARY JONES & BENOIT BLIN ET  
LEUR ÉQUIPE VOUS SOUHAITENT  
“BON APPÉTIT”

LE CHOU-FLEUR  
Spiced cauliflower soup, seared scallop

~

LA TRUITE DE MER  
Cured sea trout, beetroot, sorrel

~

L'ŒUF TRUFFÉ  
Truffled hen's egg, wild mushroom tea, winter truffle

~

LA CAILLE  
Roasted Norfolk quail, carrot purée, cardamom

~

LES AGRUMES  
Linzer sablé, pink grapefruit, lemongrass, lemon basil sorbet

Any dish from either of our set menu's may be exchanged  
for a "Spécialités du Moment" item at a cost of £25.00.

This menu is available from 11:30am to 2:00pm  
Excluding weekends, bank holidays and Mondays.