

London Restaurant

2 courses Lunch £15

3 courses Dinner £25

Seared yellow-fin tuna sashimi, bean shoot and pak choi salad, wasabi vinaigrette

Bayonne ham and celeriac rémoulade

Warm salad of aubergine, courgette and French beans, pine nuts and pistou dressing (V)

Smoked and marinated herring fillet, ratte potatoes, soft boiled quail's eggs and horseradish cream

Braised venison à la Bourguignonne

Calves liver, sour- sweet shallots, smoked bacon and sage

Poached fillet of Icelandic cod, parsley root purée, lemon roasted beetroot and beurre noisette

Ceps risotto, crispy oyster mushrooms, parmesan cheese and rocket (V)

Crème caramel

Fresh fruit salad

Tarte tatin with Calvados crème fraîche

Madagascar- vanilla ice cream with hot Valrhona chocolate sauce



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No GM produce has been used in this menu. Some dishes may contain traces of nuts A discretionary 12.5% service charge will be added to your bill