# WEEKDAY SET LUNCH

Monday – Friday 12 noon to 2.30pm – Set menu available from 1st December to 30th December 2026
Two courses 34.50 including a glass of bubbles
Three courses 39.50 including a glass of bubbles

*Glass of Delamotte Champagne Brut (£8.5 supp)*
*Sommelier selected carafe of wine £15*

*Artisanal Sourdough, Estate Dairy Cultured Butter, wood grilled sweet pepper and chickpea (serves two) £5.9pp*

## STARTERS

Montgomery cheddar cheese soufflé, autumn squash, fresh walnuts – candied & pickled (v)
Grilled Morteau sausage, butter beans, winter tomato & oregano
Smooth duck parfait, fig & sultana chutney, toasted brioche
Sea bream ceviche, oyster cream, cucumber gazpacho (Supp £9)

## MAIN COURSES

Grilled Church Hill farm Yorkshire chicken, mushrooms 'vin jaune style', Charlotte potatoes
Sea trout, grilled sands carrots, yuzu kosho, smoked salmon sauce
Grilled piece of beef, grilled Tropea onion, green flat beans, Bordelaise sauce (Supp £9)
Tortelloni of green vegetables & mint, sage & pecorino (v)

## SIDES

Truffle mashed potato / Salad of young Italian leaves, French dressing /
Cavolo nero fennel & garlic / Carrot honey & mustard
From £8.9

## DESSERTS

Warm apple crumble tart, custard
Nicaraguan 70% chocolate & Piedmontese hazelnuts
Selection of British & European artisan cheeses 3 pieces (supp £10)

*Unlimited Miscela Evoluzione 100% Arabica coffee served with*
*a selection of homemade petit fours at £8.9 per person*
*Clos Maggiore Hand Made Chocolates (20 pieces) in a Special Presentation Box 25.00*

*Please speak to a member of staff before ordering if you have any allergies or intolerances.*
*A discretionary gratuity of 14.5% will be added to the total bill. 20% VAT is included in all prices.*