

espelette

STARTERS

Classic Caesar salad / with grilled Chicken

Traditional onion soup gratinated with aged Gruyère cheese

Risotto with burrata di buffala

MAIN COURSES

Fish and chips, homemade ketchup and tartar sauce

Cottage pie of braised cheeks of Aberdeen Angus beef

Guinea fowl, breast glazed with soya sauce, lemon-grass,
peanuts and green vegetables

DESSERTS

Texture banana, passion fruit and coconut crumble

Lime cheese cake, and ivory cream

Ginger chocolate cremeux, yuzu jelly and crunchy biscuit

Available for a maximum of 8 guests for lunch only:

2 course at £20

3 courses at £30

Cuisinière: Hélène Darroze

Please note a discretionary service charge of 12.5% will be added to your account
All prices are inclusive of VAT at the current rate of 20%

Luncheon: Midday – 3pm