



CHEF'S SET LUNCH

Served Monday to Friday

STARTERS

White onion velouté, ricotta-stuffed dumpling,
hazelnut and black pudding

Scallop ceviche, avocado purée, ponzu dressing and fine leaves

Gin-cured sea trout tartare, heritage cucumber, pickled seaweed
and ajo blanco

The Goring Eggs Drumkilbo, Cornish crab, aged caviar and
native lobster (supplement £22)

MAINS

Dry-aged single-joint beef rump, winter vegetable gratin and ox
heart persillade

Brown butter poached cod, toasted barley and English 'nduja
cassoulet, roasted tomato and herbs

Acquerello risotto, wild mushrooms, Clarence Court egg yolk
and pickled walnut (add late winter truffle £14)

DESSERTS

Salted caramel egg custard tart and crème fraîche ice cream

Bitter chocolate and black cherry mousse with yuzu sorbet

Selection of ice creams and sorbets

Selection of British cheeses from the trolley, wild honey and
crackers (supplement £15)

Two courses £45 - Three courses £49

Please let your waiter know if you have any dietary preferences, allergies or intolerances.
Prices include VAT. An optional 15% service charge will be added to your bill.