



## *CHEF'S SET LUNCH MENU*

### *STARTERS*

Jerusalem artichoke velouté, autumn truffle, black pudding and Slipcote cheese

Heritage beetroot salad, caramelised walnut, goats' curd and hibiscus

Gin cured sea trout tartare, pickled cucumber and crème fraîche (add Imperial caviar £16)

The Goring Eggs Drumkilbo, Cornish crab, aged caviar and native lobster (supplement £16)

### *MAINS*

Red leg partridge, salt baked celeriac, prune, apple and smoked bacon

Roast Scottish baby monkfish, Delica squash, pumpkin seeds and sauce Veronique

Acquerello risotto, roast cep mushroom, Clarence Court egg yolk and pickled walnut (add late winter truffle £14)

### *DESSERTS*

Crème caramel with fresh cherries and cherry compote

Mandarine Suzette with pavlova, caramelised mandarin and suzette sauce

Selection of ice cream and sorbets

Selection of British cheeses from the trolley, wild honey and crackers (supplement £14)

Two courses £44 - 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.