



## *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*

Baked Madagascan vanilla cream, maple caramel and red plum

Bitter chocolate and black cherry mousse, 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.