



CHEF'S LUNCH MENU

STARTERS

Watercress velouté, ricotta stuffed dumpling and
sunflower seed pesto

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

Gin cured sea trout tartare, pickled cucumber, and crème
fraîche (add Imperial caviar £14)

The Goring Eggs Drumkilbo, Cornish crab, aged caviar, and
native lobster (supplement £14)

MAINS

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

Stuffed slip sole, Delica squash, pumpkin seeds and sauce
Veronique, red grape

Acquerello risotto, roast cep mushroom, Clarence Court egg
yolk and pickled walnut (add late winter truffle £12)

DESSERTS

Crème caramel, poached apricot, and rosemary

Cornish clotted cream, lemon curd, camomile and yogurt

Selection of ice cream and sorbets

Selection of British cheeses from the trolley, wild honey and
crackers (supplement £12)

Two courses £48 - Three courses £54

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.