



## *CHEF'S LUNCH MENU*

Two courses £45 - Three courses £49

Served Monday to Friday

### *STARTERS*

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

Irish potato farl, smoked bacon, confit egg yolk purée,  
Tunworth cheese mousse and truffle jus

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 Old Spot pork rump, caramelized apple, pork fat  
polenta and cabbage

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)

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.