



## *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 £16)

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

### *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 £14)

### *DESSERTS*

Crème caramel with apricot and rosemary

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.