



## *CHEF'S SET LUNCH*

### *STARTERS*

Watercress velouté, ricotta stuffed dumpling and  
sunflower seed pesto

Heritage tomato salad, green olive, tamarillo and tomato bun

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*

Devon white chicken, English 'nduja and spiced braised  
coco beans and herbs

Verbena crusted hake, mussels and heritage potato chowder, black  
olive and runner beans

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

### *DESSERTS*

Crème caramel, poached apricot and rosemary

Chilled Madagascan vanilla rice pudding and sloe gin plum

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 1.5% service charge will be added to your bill.