



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 Drunkilbo, Cornish crab, aged caviar and
native lobster (supplement £22)

MAINS

Dry-aged lamb leg, sandy carrot, pear and Hayselden potato

Pan-fried sea bream, confit tomato, garlic and crab bisque

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.