



Gin martini/Expresso Martini/Aperol spritz/Negroni/Kir Royale(£11each)
Gin and tonic(Non Alcoholic) £ 7.50

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### **Sample Lunch Menu**

Roasted Tomatoes and Red pepper Veloute, crispy Barley, Rosemary crosstini  
Parmesan Creme Brûlée,Serrano Ham,Roasted Peaches and Almonds . .  
Venison & Foiegras terrine, gherkins ,Pineapple Chutney, honey mustard dressing  
Seared Sashimi grade Tuna loin, Pomegranate molasses ,Guacamole, dill & capers .  
Hand dived Scallops, chorizo Crust ,Tomato Jam, Asparagus Salad .(£6 supplement)

### **Main course**

(Mains served with Pomme Lyonnaise , red cabbage and Green beans )

Roasted Aylesbury Duck breast , juniper roasted Beets,Cherry & Kirsch Jus .  
Pan fried Sea bream ,prawn brochette ,Escabeche vegetables ,champagne Sauce .  
Roasted Chicken Supreme,Black Garlic Gnocchi,white asparagus ,Morel Veloute.  
Grilled Ribeye Steak frites , Ceasar salad , peppercorn sauce(£9 supplement)  
Vegetarian Du jour

### **Desserts**

Mille feuille of fresh Raspberries,Vanilla Chantilly, Pistachio ice cream .  
Tarte tatin of Plums & Richmond Honey, Vanilla ice cream .  
Selection of 3 seasonal french cheese

1 course £21 / £25 for 2 courses /£28 for 3 courses

*An optional service charge of 12.5% will be added to your bill  
(Please speak to our staff about your food s allergies and intolerance before ordering*