

Father's Day Sunday Lunch

Starters

Potato & leek velouté, truffle cream, morels & leek fondue
Crispy hen's egg, Romesco & summer vegetables a la greque
Scotch beef steak tartare, pickles, confit egg yolk & mustard mayonnaise
Seared foie gras, Cumberland sausage, brioche & tomato chutney
Galvin smoked salmon, beetroot, horseradish & dill

Main Courses

Baked baby courgette, Ratatouille, gnocchi & smoked tomato sauce
Roasted Monkfish tail, seaweed pomme purée, baby leek, buerre noisette & capers
Sunday roast pork, roast potatoes, apple compote & roasting jus
Sunday roast beef, Yorkshire pudding, hispi cabbage
& red wine jus (£6 supplement)
Malt glazed half chicken, hispi cabbage & jus gras

Dessert

Chocolate fondant & milk ice cream
Paris brest, praline & chocolate ice cream
Vanilla cheese cake, honeycomb & blood orange sorbet
Lemon posset, poached rhubarb & liquorice meringue
Selection of seasonal cheeses by Maître affineur 'Buchanans'
(£12 supplement or £18 as an extra course)

£65 three courses

Head Chef Joo Won

This is a sample menu only

For our guests with dietary requirements or food allergies please ask for the manager who will advise on the ingredients used within this menu.
Our cheeses are made with unpasteurized milk. Price includes VAT, a discretionary service charge of 15% will be added to your bill.