

# AUTUMN EVENTS LUNCH MENU

SEPTEMBER OCTOBER & NOVEMBER 2020



## STARTERS

**dry cured Italian ham**, black fig  
**salmon gravadlax**, pickled celery, caper berries  
**mushroom tart**, aged parmesan, tarragon  
**roasted celeriac**, pickled pear, bitter dandelion, celery (v)



## MAINS

**chicken schnitzel**, parmesan, bitter leaves  
**sea bass**, autumn squash, trompettes & chanterelles  
**gilthead bream**, braised fennel, purple olive dressing  
**mushroom risotto** (v)



## DESSERTS

**hot chocolate mousse**, crème fraiche sorbet  
**poached pear**, whipped ricotta, pistachio  
**lemon posset**, salted oats

**English & Italian artisan cheese selection** (£10 supplement)

**£39.50 per person**

All prices are inclusive of VAT

A pre-order is required no less than 10 working days before your event date

A discretionary 12.5% service charge will be added to your bill

For more information on allergens, please speak to your server

Please inform one of the team if you have any dietary requirements