

# DEJEUNER CLUB

AMUSE BOUCHE

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AROMATIC CURED SALMON, SEA URCHIN, COCONUT & APPLE CRUSH

DUCK FOIE GRAS “BRÛLÉE”, MANDARINE & SPICY COCOA DUST

VARIATION OF BAKED BEETROOTS, PLANKTON PEARLS & GOAT CHEESE

BARBECUED FOIE GRAS “ÉCLADE”, PINE MUSHROOM & RAZOR CLAM

*(Supplement £10.00)*

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CORNISH COD, SWEET ARTICHOKE, VERJUICE & TAMARILLO

BRAISED “DAUBE” OF BEEF CHEEKS, MUSSELS & FERMENTED SWEDE

BLACK TRUFFLED RISOTTO, WILD MUSHROOM & PARSLEY OIL

FALLOW DEER, GLAZED PEARS, VACHERIN TORTELLO & SOUR BEETS

*(Supplement £15.00)*

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FROSTED VACHERIN MONT D’OR, ARLETTE & TIPSY WALNUTS

SEASONAL SELECTION OF CHEESES *(supplement £8.00)*

COBNUTS DELICACY, SPICY CHOCOLATE & PASSION FRUIT

AROMATIC MULLED WINE SOUFFLÉ, BERGAMOT & SPECULOOS ICE CREAM

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MIGNARDISES

**2 courses £34.50 (Starter / Main or Main / Dessert)**

**3 courses £39.50 (Starter / Main / Dessert)**

**Available at lunch time only**