

SUNDAY FEAST £48

2 STARTERS + 1 SHARING COURSE + 1 DESSERT

*Executive Chef Alexandre Nicolas has created a new Sunday Lunch experience
with sharing dishes and a myriad of desserts.*

*Choose your starters, sharing main course
and indulge in the generous selection of desserts.*

A feast for the eyes and the palate!

STARTERS

Buffalo mozzarella, mushrooms and basil

Rivea salad wrapped in a socca

Grilled octopus, chickpeas and fennel

Vitello tonnato

White asparagus, orange mousseline sauce

Stone bass carpaccio and pine nuts

Soft-boiled egg, green asparagus and girolles



SHARING COURSE

Roasted corn-fed chicken with lemon and thyme,
sautéed Camargue rice

Free-range pork chop and black pudding,
radicchio and chanterelle mushrooms

Rack of lamb, spring vegetables,
navarin-style jus

Côte de boeuf, big potato fries, choron and basil sauce

Dover sole, capers, tomato, lemon and olives



DESSERT

Chocolate tart

Our favourite cheesecake

Candied fruit migliaccio

Rhubarb Victoria sponge

Amalfi lemon and meringue tart

A discretionary service charge of 12,5% will be added to your bill.

Please ask your waiter for information on food allergens or
any special dietary requirements.