

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, puntarelle and anchovy
Rivea salad wrapped in a socca
Octopus and confit potato salad
Vitello tonnato
Provence-style vegetable caponata
Stone bass carpaccio and pine nuts



SHARING COURSE

Roasted corn-fed chicken with lemon and thyme,
sautéed Camargue rice
Free-range pork chop and black pudding,
radicchio and chanterelle mushrooms
Leg of milk-fed lamb, baby 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
Mirliton biscuit, citrus and almonds
Piedmont hazelnut choux
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.