



SUNDAY LUNCH

A TIMELESS CLASSIC

OCTOBER & NOVEMBER 2025 BY PRE-ORDER ONLY

£185.00 PER PERSON

*** Sample Menu ***

STARTERS

Foie gras poêlé, strudel aux pommes et graines de sésame torréfiées, jus calvados

Pan fried foie gras with apple strudel and toasted sesame seeds, calvados jus

or

Chair de tourteau du Devon tiède aux effluves d'oranges, bisque légère et caviar oscietre

Warm flaked Devon crab scented with orange, light bisque sauce and oscietra caviar

MIDDLE COURSE

Filet de flétan poché habillé d'une mousse aux poireaux, cardons et sauce vin blanc au beurre d'oseille

Halibut fillet poached with a leek mousse, cardoons, sorrel and white wine sauce

MAIN COURSE

Châteaubriand de boeuf d'Angus rôti, tarte tatin aux échalotes, sauce bordelaise et béarnaise (pour 2 personnes)

Roasted Angus beef Châteaubriand, shallot tart tatin, bordelaise and bearnaise sauce (for 2 people)

DESSERT

Soufflé chaud à la rhubarbe teinté de framboises

Warm rhubarb soufflé enhanced with raspberries

Café ou thé et mignardises

Coffee or tea and mignardises

£15.00

Price inclusive of VAT, but exclusive of a discretionary 12.5% service charge. Prices subject to change without notice.

This menu must be taken by the whole table, only available to guests dining in our main restaurant.

This menu is not presented to restaurant guests on the day. By prior arrangement only, by email or online.

An alternative vegetarian menu will be available on the day.

If you wish to swap a course for an a la carte dish there is a £35.00 supplement for each substitution (Exclusions apply).

Gueridon Classic dishes cannot be added to this menu