



SUNDAY LUNCH

A TIMELESS CLASSIC

OCTOBER & NOVEMBER 2025 BY PRE-ORDER ONLY

£185.00 PER PERSON

*** Sample Menu ***

STARTERS

Foie gras chaud aux figues violettes et pain d'épices, jus porto rouge à la verveine citronnelle

Pan fried foie gras with purple figs and gingerbread, red port and lemon verbena jus

Filet de barbue pochée à la Grenobloise, champignons de Paris et salsifis, sauce crèmeuse au beurre noisette

Poached brill Grenobloise style with button mushrooms and salsify, creamy brown butter sauce

Châteaubriand de boeuf d'Angus rôti, gratin dauphinois, crème raifort et sauce bordelaise

Roasted Angus beef Châteaubriand, gratin dauphinois, horseradish cream and bordelaise sauce

(for 2 people)

Soufflé chaud aux mirabelles

Warm golden plum soufflé

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.

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