



## SUNDAY LUNCH

A TIMELESS CLASSIC

JANUARY TO APRIL 2026 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

*Médallion de lotte des Cornouailles rôti, artichauts barigoule et shiso, sauce oursinade*

Pan roasted medallion of Cornish monkfish, barigoule artichokes and shiso, sea urchin sauce

*Côte de boeuf d'Angus rôtie, pommes de terre rösti et  
crème raifort, sauce bordelaise (pour 2 personnes)*

Roasted Angus côte de boeuf with rösti potatoes,  
horseradish cream and bordelaise sauce (for 2 people)

*Tarte Tatin à la pomme, vanilla ice cream*

Apple tart Tatin, glace à la vanille

*Café ou thé et mignardises*

Coffee or tea and mignardises

£12.00

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**