



SUNDAY LUNCH

A TIMELESS CLASSIC

JANUARY TO APRIL 2026 BY PRE-ORDER ONLY

£185.00 PER PERSON

*** Sample Menu ***

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

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

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

Carré d'agneau rôti sous une croûte au persil,

potatoes de terre boulangère et sauce mentholée, jus au vin blanc

Roasted lamb best end under a veil of parsley crust,
boulangère potatoes and mint sauce, white wine jus

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