

# SUNDAY LUNCH

A TIMELESS CLASSIC

JANUARY TO APRIL 2026 BY PRE-ORDER ONLY

£185.00 PER PERSON

\*\*\* Sample Menu \*\*\*

*Ravioli de homard bleu, perles de légumes et consommé parfumé aux bâtons de citronnelle*  
Native lobster ravioli, lemongrass flavoured consommé and vegetable pearls

*Médaille de lotte des Cornouailles rôtie, 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 échalotes confites, sauce bordelaise (pour 2 personnes)*  
Roasted Angus côte de boeuf with rösti potatoes, confit shallots and bordelaise sauce (for 2 people)

*Warm rhubarb soufflé enhanced with raspberries Tarte Tatin à la pomme parfumée au cognac, glace kéfir*  
Apple tart Tatin flavoured with Cognac, kefir ice cream

*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**