

# 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

*Médailon de lotte des Cornouailles rôti,*

*artichauts barigoule et shiso, sauce oursinade*

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

*Pintadeau fermier rôti et sa cuisse confite aux poireaux,*

*pommes de terre Anna et morille farcie, jus à l'estragon*

Roasted free range guinea fowl with confit leg and leeks,  
Anna potatoes and stuffed morel mushroom, tarragon jus

*Soufflé chaud à la rhubarbe teinté de framboises*

Warm rhubarb soufflé enhanced with raspberries

*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**