

SUNDAY LUNCH

A TIMELESS CLASSIC

OCTOBER & NOVEMBER 2026 BY PRE-ORDER ONLY

£185.00 PER PERSON

*** Sample Menu ***

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 à l'orange parfumé au Grand Marnier et coulis mangue

Warm orange and Grand Marnier soufflé with mango coulis

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 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.

Only available to guests dining in our main restaurant. The Sunday Lunch Menu is to be ordered by the whole table and is designed to be enjoyed as presented. Should any substitutions be requested, a

discretionary charge of £35.00 will apply in each case. (Exclusions apply).

Gueridon Classic dishes cannot be added to this menu.