

# THE LUNCH HOUR

3-course menu £45

2-course menu £39.50

*Includes 2 glasses of wine - coffee & half a bottle of water*

## WHITE WINE

**2008 VERDICCHIO DEI CASTELLI DI JESI**

“Casal dei Cavalieri”

Umani Ronchi, Italy

*or*

**2005 VIN DE PAYS HAUTE VALLÉE DE L'ORB**

“Les Aurièges”

Domaine de Clovallon, France

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## RED WINE

**2006 DÃO**

Porta Fronha

Portugal

*or*

**2006 VIN DE PAYS D'OC**

“Black Sheep”

Le Grand Noir, France

Amuse-bouche

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Warm Scottish SALMON, green olive oil foam

Green ASPARAGUS VELOUTE, whole crayfish

Soft boiled QUAIL EGGS “à la basquaise”

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ARTISANAL PASTA, broad beans, dried tomatoes, pesto condiment

Corn fed CHICKEN breast, coconut rice, sweet/spicy condiment

Seared fillet of BRILL, swiss chards, chicken jus

SEASONAL VEGETABLES cooked in a « cocotte »

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The CHOCOLATE triangle

Crispy LEMON/STRAWBERRY biscuit

TIRAMISU

Contemporary VACHERIN