

## **BRUNCH MENU**

3 COURSES
ADD BOTTOMLESS PROSECCO

£35 per person

£15 per person

## **STARTERS**

Organic Burrata, Cornish beetroot, pomegranate (v)

Mann's kipper's rillettes, coriander, lime, homemade blinis

Parfait organic hen's egg, sweet potato puree, first orange of the season

Grilled aubergines, beef tartare, aged Parmigiano Reggiano P.D.O.

Crème brule of foie gras, pear mousse, toasted campaign bread

## **MAIN COURSE**

Josper grilled duck breast, roasted apple & leafy celeriac

Flat iron steak, delicat pumpkin, parsley & Barolo puree

Homemade Guitar pasta, spinach, sautéed wild mushroom, garlic emulsion

Poached Brill, Paimpol coco beans, seaweed "beurre brun"

Seared seabream, heirloom carrots, green curry emulsion

## **DESSERT**

Selection of artisan cheeses from Paxton & Whitfield

Apple tart Tatin, Parmigiano Reggiano & timur berry ice cream

Tropical mess, papaya, passion fruit, rum Chantilly, meringue

Italian sponge cake, almond ganache, dark chocolate sauce, mint sorbet

