



LUNCH EXPERIENCE

MEDITERRANEAN LUNCH EXPERIENCE

£55 per person

Menu 1

Antipasti selection

- Italian cured meats, olives and sunblush tomatoes

Salad selection

- Spinach, apple and pecan salad with maple dressing
- Black kale Caesar salad with pepper croutons
- Tabbouleh and pomegranate with lime dressing
- Mediterranean vegetables, feta and quinoa salad with garlic and lemon dressing

Hot kitchen

- Grilled organic salmon with Calabrian chilli salsa and Tenderstem broccoli
- Za'atar-spiced lamb cutlets with Mediterranean vegetable couscous
- Amalfi lemon-roasted chicken with rosemary and Parmesan potatoes, garlic and herb crème
- Pesto trofie pasta with green beans

Dessert selection

- Rosemary panna cotta
- Tiramisu
- Sliced fresh fruit

Menu 2

Antipasti selection

- Spanish cured meats, marinated artichokes and roasted peppers

Salad selection

- Wood-smoked salmon and cucumber with Sicilian lemon dressing
- Heirloom tomato salad with goat's cheese and basil dressing
- Orange and avocado salad with chilli lemon dressing
- Endive, feta, macadamia nuts and roasted figs with honey dressing

Hot kitchen

- Crispy-skinned sea bass with olives and San Marzano tomatoes
- Chilli and lemon roasted chicken skewers
- Aged rib-eye steak with Gorgonzola butter and peppered black kale
- Pasta con funghi with lemon parsley butter sauce

Dessert selection

- Profiterole bianco
- Dulce de leche cheesecake
- Sliced fresh fruit

A discretionary service charge of 10% will be added to your bill.

GASTRO LUNCH EXPERIENCE

£55 per person

Menu 1

Antipasti selection

- Selection of Italian meats, olives and sunblush tomatoes

Salad selection

- Classic Caesar salad
- Duck and pomegranate salad with jalapeño and honey dressing
- Artichoke and lemon salad with lime and parsley dressing
- Spinach, goat's cheese and walnut salad

Hot kitchen

- Lemon sole with asparagus and lemon parsley cream
- Tandoori chicken tikka with yoghurt and Kashmiri chilli crème and cumin spiced basmati rice
- Thyme-infused sirloin steak, horseradish and garlic potatoes and wilted spinach
- Roasted vegetables with grilled halloumi and harissa salsa

Dessert selection

- Salted caramel cheesecake
- Coffee brûlée, cacao crumble and mascarpone cream
- Sliced fresh fruit

Menu 2

Antipasti selection

- Spanish cured meats, marinated artichokes and roasted peppers

Salad selection

- Flaked salmon, fennel and pickled ginger with spicy lemon dressing
- Tomato ceviche
- Fattoush salad with sumac dressing
- Chickpea and avocado with pepita seeds, cucumber and chilli

Hot kitchen

- Baked stone bass with moules marinière
- Breaded corn-fed chicken with a warm garlic and herb butter
- Filet mignon with dauphinoise potatoes and green peppercorn sauce
- Roasted ratatouille with baby basil

Dessert selection

- Caramel and vanilla mille-feuille
- Cardamom and white chocolate brûlée
- Sliced fresh fruit

A discretionary service charge of 10% will be added to your bill.

TASTE OF ASIA EXPERIENCE

£55 per person

Antipasti selection

- Nasu miso, sea salt edamame and pickled daikon

Salad selection

- Smoked chicken salad and toasted cashews with yuzu and lemon sesame oil dressing
- Thai beef salad with ginger dressing
- Mixed baby leaf, banana shallots and sunflower seeds with lime and ginger dressing
- Blanched spinach salad with goma dressing

Hot kitchen

- Miso cod with soy and ginger sauce
- Seared duck breast with shichimi-spiced puy lentils and sesame-glazed pak choi
- Sake-soy infused beef with roasted Japanese aubergine
- Grilled Tenderstem broccoli, kale and shimeji mushroom with kaffir lime rice

Dessert selection

- Passion fruit brûlée
- Yuzu meringue tart
- Sliced fresh fruit

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