

Lunch 8th July

WHSJ x PINARELLO - Stage 12 - 14 (Languedoc Roussillon)

Plat du jour + dessert + beverage £35

Plat du jour – Daube de boeuf

Dessert - Provençal black cherry tart, crème fraîche.

Var, Syrah/Mourvedre 2011

Finocchiona - Traditional salami from Tuscany 11

Coppa - Air dried Tuscan ham, with cinnamon, coriander, juniper and nutmeg 11

Croquettes - Ham and cheese 9

Wild mushroom tart, ragoût of Scottish girolles, sweet young peas, fresh almonds, almond sabayon 15

Grilled Galician octopus, skordalia, charentais melon 21

Crisp chicken, fresh hand-cut macaroni – Cacio e Pepe 14

Roast saddle of rabbit, slow-cooked shoulder bun, ragoût of spring green vegetables, mead sauce 28

Denbighshire Welsh lamb, roast and slow cooked, grilled Vesuvio tomato, Trombetta courgettes 34

Line-caught sea bass, Cornish mussel, parsley and chorizo chowder with Jersey Royals 27

Italian aubergines Middle Eastern style, raw cultured cream 17

Charlotte potatoes roasted in salted butter and smoked paprika 6

Gratin of slow-roasted Sicilian peppers with anchovy and capers 8

Spring salad of young leaves and herbs 7

Selection of English and French farmhouse cheese from La fromagerie 16

Wild honey ice cream, Bermondsey raw honeycomb, crisp wafers 11

Warm 70% Honduran chocolate cake, wild honey ganache, Jersey milk ice cream 12

Provençal black cherry tart, crème fraîche 11

Warm honey and lemon Madeleines (15 minutes - cooked to order) 9

TODAY'S LUNCH - Two courses 27 Three courses 32

Light spring salad, vinaigrette with chives

Ravioli of slow cooked pork belly, spinach and ricotta

Classic Gazpacho, sea bream ceviche

Daphne's Elwy Valley lamb breast, grilled Vesuvio tomato, Trombetta courgettes

Cornish cod, fresh green beans, lemon puree

Italian aubergines Middle Eastern style, raw cultured cream

English strawberry sorbet (Malling Centenary)

Tunworth - British camembert style cheese

Jar of Wild Honey's rooftop honey 6

Today's Special - Signed Copy Of Anthony Demetre's Cookbook 12

Food allergy advice. We welcome enquiries from our guests who wish to know whether any meals contain particular ingredients. Please ask a member of staff and we will be happy to help. Price includes VAT. A discretionary 12.5% service charge will be added to your bill.