

Hélène Darroze at The Cornhaugh

Lunch Formula £55

The choice of 3 products (1 starter, 1 main, 1 dessert)
including the choice of 2 glasses of wine from the list,
a bottle of water and tea or coffee

(From Monday to Friday except Bank Holidays)

Tomato

Christine Ricard – Provence

Anchovy, basil, Taggiasca olive

*2015 Vermentino, Colli Di Luni, Il Torchio, Served by Mathusalem,
Liguria DOC*

Corn

Secret Farm – Milford

Grelot onion, chervil, girolle, soft egg

2016 Sancerre “Le Chêne Marchand”,

Pascal Jolivet, Served by Magnum, Loire Valley, France

Foie gras

Robert Dupérier – Landes

Passion fruit, apricot, pistachio

(supplement £18)

2015 Cider, Du Saint Bernard, Malesy, Aosta Valley, Italy

Salmon

Shetland – Scotland

Potato, seaweed, “Béarnaise reduction”

2016 Chateau La Coste Rose’, Vin de Provence, France

Grouse

Burnside Farm

Ras el hanout, chickpea, date

*2014 Coteaux d’Aix-en-Provence “Les Pentès Douces”, Château La
Coste*

A5 Wagyu beef

Japan Gunma prefecture

Tomato, black truffle, potato

(supplement £80)

2012 “Series M”, Vilafonté Wines, Paarl, South Africa

Apricot

Vauvert – France

Thyme, almond

*2009 Vidal Golden Diamond Icewine, Chateau Changyu-Castel,
Yantai, China £14*

Chocolate

Araguani – Venezuela

Lime

Sherry Cream “Solera 1847”, Gonzalez Byass £14

Baba

Francis Darroze – Bas-Armagnac

Raspberry, pepper cream

(Supplement £12)

2013 Jurançon “Marie Kattalin”, Domaine de Souch, South-West £20

Matured fine seasonal cheeses (supplement £18)

All prices are inclusive of VAT at the prevailing rate. Please note a discretionary service charge of 12.5% will be added to your bill. Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes.