



MENU DU JOUR

Green pea soup ✓

Perfect egg, croutons and mint
Available vegan on request

Smoked Mackerel

Horseradish sauce, rhubarb and Monk's beard

Roasted quail

Chicken jus mayonnaise with bitter leaf salad



Scottish scallop

Cauliflower purée and crispy quinoa
(£16.00 supplement)



Confit duck leg

Parsnip purée, cavolo nero and kumquat



Steamed salmon



Watercress purée, yuzu sauce

Roasted celeriac ✓

Truffle emulsion and Comté cheese
Available vegan on request

Sides £8

 Grilled seasonal vegetables
 Confit baby artichoke, anchovy & smoked tomato

 Green mashed potato
 Spring salad



Yorkshire rhubarb

Poached rhubarb, rice pudding and rhubarb sorbet

Chocolate decadence

Chocolate brownie, smoked chocolate cremeux and stem ginger ice cream

Cheese selection

Quince, pecans & poppy seeds crackers and grapes
(£8.00 supplement)

3 courses £42.00 per person

Wine pairing £40.00 supplement per person

Teas

£6.50

English Breakfast, Lanesborough Afternoon Tea, Earl Grey
Darjeeling, Sencha, Jasmine Flower Ball
White Chocolate chilly
Chocolate Brownie, White Apricot

Coffee

£6.50

Americano, Espresso, Double Espresso
Café Latte, Cappuccino

** Please note that this menu is available when reserved online only*

Should you have any dietary or allergen requirements, please do inform our team.

All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.