



Dome Lunch

Glass of Taittinger Brut NV on arrival

Starter

Antipasti Sharing Board

cured meats, ham
duck & orange pâté, prawns
smoked salmon, peppers
artichokes, olives, tomato
Campaillou, cheese, figs cranberry

Mains

a choice of the following

Butter-poached chicken
wholegrain croquette, sauté sprouts, carrot

Grilled fillet of bass
haricot beans, artichoke, leek
citrus emulsion

Roasted cauliflower
smoked cheese velouté, almond
red pepper, broccoli

8oz rump steak
fat chips, vine tomato, peppercorn sauce

Chateaubriand for two
(10 pp supplement)
fat chips, vine tomato, peppercorn sauce

Sharing Dessert

Rich chocolate delice, berries, cream

45 per person

Please note: nuts are often used in our kitchens and allergen information can be provided upon request
If you have an allergy or dietary requirements please see a member of the team Please note there is a
discretionary service charge of 12.5%