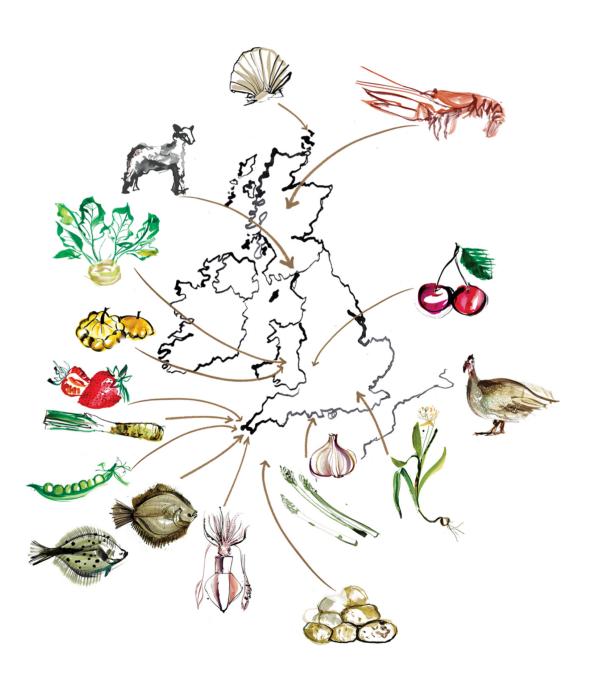


by Claude Bosi





### A LA CARTE

To be enjoyed by the whole table

#### Starter

Asparagus "Benedict", Good Earth Growers Leaves

Exmoor Caviar, Roscoff Onion and Duck Jelly Supplement Twenty Five Pounds

Cornish Squid and Artichoke

Dorset Snail, Devil Style

#### Main Course

Turbot, Blackmount, Blanquette and Argan Oil

Lake District Lamb, Mint and Pastrami

Racan Guinea Fowl, Sea Beet and Scottish Razor Clams \$

Great Fen Farm Celeriac Nosotto, Crab and Coconut \$

#### Dessert

Alphonso Mango, Marigold and Kaffir Lime

The Best of The British Apples and Wild Meadowsweet

British Cheese

Yorkshire Rhubarb, Timut Pepper, Champagne Emulsion

Three Courses
One Hundred Forty Five Pounds



### **TASTING MENU**

Warm Up

Asparagus "Benedict", Good Earth Growers Leaves

Exmoor Caviar, Roscoff Onion and Duck Jelly \$

Supplement Twenty Five Pounds

Cornish Squid and Artichoke

Turbot, Blackmount, Blanquette and Argan Oil

Great Fen Farm Celeriac Nosotto, Crab and Coconut  ${\bf \mathfrak{F}}$ 

Dorset Snail, Devil Style

Lake District Lamb, Mint and Pastrami

Racan Guinea Fowl, Sea Beet and Scottish Razor Clams \$

British Cheese

Supplement Fifteen Pounds

Lemon Thyme Granita, Wild Fennel

Alphonso Mango, Marigold and Kaffir Lime

The Best of The British Apples and Wild Meadowsweet

Five Courses - One Hundred Seventy Five Pounds Seven Courses - One Hundred Ninety Five Pounds



### WINE PAIRING

Carefully curated wine pairings by our Head Sommelier Gioele Musco and the team, to complement your gastronomic journey and further enhance your dining experience.

## **Classic Wine Pairing**

Four Glasses One Hundred Five Pounds

Six Glasses One Hundred Forty Five Pounds

# **Prestige Wine Pairing**

Four Glasses One Hundred Forty Five Pounds

Six Glasses Two Hundred Five Pounds



# **CONCORDE LUNCH MENU**

#### Starter

English Mora Farm Beetroot, Stracciatella and Black Cardamom St. Austell Bay Mussels, Cider, Three-cornered Garlic

#### Main Course

Veal Cheek, Smoked Emulsion and Pickled Red Onion

Cornish Skate, Eel and Red Pepper Miso

#### Dessert

Yorkshire Rhubarb, Timut Pepper, Moscato Emulsion

British Cheese - Riseley and Spenwood

Supplement Fifteen Pounds

Three Courses
Fifty Eight Pounds