

Chefs Office ~ Sample menu
When you dine in the Chef's Office, Tristan
will create a special menu for you and your party

Potted foie gras, quince, dandelions

Spinach and home made ricotta,
artichoke, sage butter

Hot smoked halibut with wild fennel

Celery sorbet, walnuts and apples

Salt marsh lamb, sea beets, crackling and salt baked potatoes

Selection of Launceston Place Desserts

Six Courses
£65.00

Please inform your waiter should you have any special dietary requirements.
Discretionary service charge of 12.5% will be added. Includes VAT at 17.5%.