



CARACTÈRE

LUNCH MENU

SAMPLE AUGUST

3 Courses £60.00pp

Add 3 glasses of paired wine £32.00pp (100ml)

Celeriac "cacio and pepe" with extra aged balsamic  
vinegar

or

Red Sicilian prawn tartare, daikon, homemade tomato  
ponzu, prawn cracker

or

Homemade cavatelli, aged parmesan sauce, Australian black  
winter truffle **(+£16.00pp)**

Roast Cornish cod, rainbow carrots, girolles, spiced  
condiment

or

Braised pure blood Wagyu short rib, maitake mushroom,  
Charlotte potato, pickled red onions, red wine jus

or

Kombu marinated and barbequed John Dory, white asparagus,  
black garlic, beurre blanc, roe **(+£16.00pp)**

British strawberries, vanilla ganache, almond and coconut  
praline, wild chervil

or

Banana and caramel tart, pecan praline, Grand Cru  
"Hukambi" chocolate ganache

or

A selection of Artisan cheese, homemade seed crackers,  
apple and prune chutney **(+£19.00)**

**In order to reduce carbon emission and glass usage, we are serving unlimited still and sparkling filtered water for £1.50 per person.** A discretionary service charge of 13.5% will be added to your bill. Please inform a member of staff if you have any particular allergies or dietary requirements.