



## Lunch Menu

*Best Enjoyed with a glass of Baron-Fuente Vintage 2006, Charly-sur-Marne £11.00*

### Starters

Chilled garden pea soup, ham hock rilette, crème fraîche

English asparagus salad, wild rocket, crispy hen egg, shimeji mushrooms (v)

Salad of watercress, frisée, endive, poached pear and goat's curd (v)

### Main Courses

Toasted fregola with wild mushrooms, asparagus and Parmesan shaving (v)

Pan roasted fillet of hake, new season wild garlic, pink fir potatoes

Roast chicken, pickled grapes, chicory and walnuts

Wiltshire lamb, glazed carrots, olive oil mash, salsa verde

### Side dishes | £4.50

Baby gem salad | Seasonal greens | Jersey royal potatoes

### Desserts

Vanilla rice pudding, rhubarb sorbet (v)

Panna cotta, strawberry soup

Poached pear, warm Armagnac custard (v)

**2 courses £24.50**

**3 courses £29.50**

A discretionary service charge of 12.5% will be added to your bill

*All of our dishes are prepared in an environment where nuts are present. Please let us know if you have any dietary requirements and we shall do our best to accommodate.*

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