

**Lunch Menu**

Champagne Baron-Fuente Vintage 2006, Charly-sur-Marne 125 ml £11.00

**Starters**

Gazpacho, sourdough croutons

Salad niçoise with soft boiled egg and anchovies

Octopus carpaccio, garlic oil, pickled radish

**Main Courses**

Toasted fregola with wild mushrooms and parmesan shaving (v)

Hake, confit tomato, courgettes, sauce vierge

Chicken, broad beans, griolles, champagne

**Side dishes** | £4.50

Baby gem salad | Pink fir potatoes

French beans, spinach and broccoli

**Desserts**

Roasted peach, almond chantilly (v)

English strawberries with vanilla ice cream (v)

Caramel ice cream (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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