

lecture
room &
library

WINES

WHITE WINE

2014 Bergerac Sec, Dom du Vigneau

Dry and fruity Bordeaux blend like of Sauvignon and Sémillon, long time favourite of British travelers.

RED WINE

2013 Priorat, Menut, Martinet, Spain

'An easy way to understand Priorat', says winemaker Sara Perez. 40% Grenache, 20% Carignan, 30% Syrah, 10% Merlot. Scented on the mid palate and a fine dry length, the stony Priorat character showing through at the end.

ROSÉ WINE

2014 Côtes-de-Provence, Alycastre, Domaine de la Courtade

This cuvée rosé is explosive on the nose, very intense, with juicy fruit flavors: fishing and melon mingle with hints of glycine, with a hint of smoke. In the mouth, it is a sensation of biting into juicy, refreshing fruit and soft.

THREE COURSE LUNCH AND AN EXHIBITION TICKET FOR:
GIACOMETTI: PURE PRESENCE
THE NATIONAL PORTRAIT GALLERY
(INCLUDING COFFEE AND PETITS FOURS) FOR £49 PER PERSON

TWO COURSES £35.00
INCLUDING COFFEE & PETITS FOURS

THREE COURSES £40.00
INCLUDING COFFEE & PETITS FOURS

THREE COURSES £53.00
INCLUDING ½ BOTTLE OF HILDON
MINERAL WATER, ½ BOTTLE OF WINE,
COFFEE & PETITS FOURS

PRICES ARE SUBJECT TO CHANGE

PLEASE BE ADVISED OUR DISHES MAY CONTAIN ALLERGENS,
FOR ADVICE PLEASE SPEAK TO YOUR WAITER

GOURMET RAPIDE LUNCH MENU

STARTER

A selection of four dishes

Crispy Cod Brandade / Greens Cream / Blonde Raisins
Billy-By Velouté / Jerusalem Artichoke / Pineapple / Coriander
Leeks / Radicchio / Smoked Sausage
Burrata Cream / Persimmon / Endive / Mandarin

MAIN COURSE

Fish

Roasted Native Pollock / Pink Orange Mouseline
Paris Mushrooms and Aubergine

or

Meat

Corn-fed Chicken Fillet / Gingerbread
Pear, Celeriac and Melon Gratin

or

Vegetarian

Black Rice from the Po Delta / Parmesan / Castelfranco and Celery

CHEESE OR DESSERT

'Pierre Gagnaire' Dessert

A Combination of Three Desserts

or

Selection of Cheese

Neal's Yard, London & Bernard Antony, Alsace

(£10 supplement)

Green Apple / Toasted Hazelnuts / Seasonal Chutney /
Camembert Ice Cream / Grape Sorbet