



## BOHEMIA SET LUNCH MENU

Seaweed Sourdough,  
Bordier Salted & Seaweed Butter

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Barbequed French Leeks,  
Wild Garlic & 24 Months Old Comté  
Tim Fararr's Eshton Herdwick "Merguez",  
Green Sauce & Nettles

Jersey Line Caught Sea Bream,  
Baby Fennel & Butter Milk

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Tim Fararr's Eshton Herdwick Lamb,  
Red Pepper, Mint, Anchovies & New Season Peas

Poached Line-Caught Brittany Halibut,  
Barbecued Spring Greens, Mangetout "A la Grecque"  
& Alsace Bacon

Kagoshima A5 Wagyu Striploin,  
Sea Truffle & Jersey Watercress  
(Fifty-Five Pounds Supplement)

French Green Asparagus XL,  
Buckwheat Polonaise & Wild Garlic

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Whipped 64% Manjari Chocolate Cremeux,  
Toasted Sourdough, "Nuñez de Prado" Extra Virgin Olive Oil,  
Pedro Ximenez & Cornish Sea Salt  
With Exmoor Royal Beluski Caviar (Nine Pounds Supplement)

Spiced Cavendish Banana & Tofu,  
Almond, Tidal Rum, White Balsamic

Selection of Artisan Cheese from Jean-Yves Bordier  
(Ten Pounds Supplement / Twenty Pounds as an extra course)

Fifty-Nine Pounds Per Person

All our prices are inclusive of G.S.T.  
A 10% discretionary service charge will be added to the bill

If you have a food allergy, intolerance or sensitivity, please speak to a member of the team about ingredients in our dishes before you order your meal.