



LUNCH

Noccella Olives | £3.95

STARTERS

Cep & Chestnut Mushroom Soup | £8.00

St Austell Bay Moules Marinière, Toasted Sourdough | £11.50

Lambert & Jackson Maldon Cure Smoked Salmon, Lemon | £13.50

Sotheby's Caesar Salad, Aged Parmesan, Olasagasti Anchovies, Burford Brown Egg | £11.00

Sotheby's Waldorf Salad | £12.00

MAIN COURSES

Wild Bass, Pink Fir Potato, King Crab, Tomato Butter Sauce | £33.50

St Austell Bay Moules Marinière, Fries & Mayonnaise | £17.50

Lamb Rump, White Asparagus,
Roasted Grezzina Courgetti, Goats Curd, Roasted Lamb Sauce | £30.00

Sotheby's Lobster Club Sandwich (w/ Bacon Optional) | £35.00

Harissa Roasted Aubergine, Sticky Spiced Lentils, Puffed Rice, Tahini & Yogurt | £22.00

SALADS & SIDES

Green Beans, Shallot Confit | £6.00

Little Gem, Shallots, Honey Mustard Dressing | £5.00

Wild Rocket, Aged Parmesan, Balsamic | £5.50 / £8.00

Truffle Skinny Fries, Aged Parmesan | £6.50

DESSERTS

Chocolate Torte, Salted Peanut & Caramel Ice-cream | £8.00

Affogato | £6.50

Selection of Home-made Ice Cream & Sorbet – 2 Scoops | £6.50

Fine British & French Cheese Selection, Crackers, Relish | £12.50

Please advise us of any dietary requirements or food allergies. Our bread may contain traces of nuts. Food items are made in an environment that handles nuts, peanuts, eggs, gluten and milk. Our bread may contain traces of nuts and olive stones. Gluten free bread may contain lupin.

For more detailed information on allergens in each dish, please ask a member of the team for an allergen menu.

An optional 12.5% service charge will be added to your bill.