



Gonville
Kitchen

Lunch Set Menu

Two-Courses £34pp
Three-Courses £40pp

Available: 12 - 3pm
Friday - Saturday

Starters

Tuna carpaccio, veal reduction, crispy capers, herb emulsion, sorrel
Lamb spare ribs, garlic mayonnaise, scotch bonnet BBQ sauce, spring onions
Poached white asparagus velouté, crispy hens egg, summer truffle (v/ve)

Main

Whole spatchcock spring chicken, potato fondant, celeriac purée, tarragon jus
Sea trout, pomme purée, courgettes, fish velouté, trout roe, chives
Pithivier of spring vegetables, reblochon cheese, tender stem broccoli, celeriac jus (v/ve)

Desserts

Strawberry pannacotta, strawberry sorbet, pink pepper shortbread
Pineapple tarte tatin, vanilla ice cream (ve option)
Choice of ice cream and sorbet selection, 3 scoops

Please advise dietary requirements and allergies upon booking.
A discretionary service charge of 12.5% will be added to your bill.