

Lunch Hour at Foliage

Starters

Scallop Tortellini / Courgette / Lemon Curd / Baby Fennel
Salmon / Watercress / Goats Cheese / Pickled Mushrooms
Watermelon Compress / Confit Tomato / Feta / Basil Puree

Intermediates

Coronation Crab Salad / Mango / Apple / Coriander
Gnocchi / Broccoli / Stilton / Mushrooms
Sea Bream / Shellfish Nage / Clams / Samphire

Main Courses

Monkfish / Celeriac Choucroute / Bacon / Vanilla
Duck / Butternut / Confit Leg / Red Onion
Lamb / Tomato Cous Cous / Pea / Mint

Cheeses and Desserts

Stilton / Port Poached Pears / Honey Jelly
Selection of British and Continental Cheeses (Supplement £7.50)

Banana / Amaretto / Sea Salt Caramel / Beurre Noisette
Apricot Baba / Mint / Raspberry Sorbet / Sesame
Chocolate Brownie / Candied Fennel / Beetroot / Blood Orange Sorbet

*The menu is made up of small tasting size dishes to be lighter.
We are acutely aware that some diners may have time restrictions for luncheon and would kindly ask that you inform the restaurant manager if this is the case so that we can ensure the timely delivery of your food.*

*We also offer an extensive selection of wines by the glass
and by the half bottle to match your menu.*

Please ask the sommelier for any assistance you may require.

Menu at £ 29 for 4 courses

4 courses £37 inclusive 2 glasses of sommelier's choice of wine

Additional courses can be ordered at a supplement of £7.50 per course.

Head Chef Alex Marks

Tasting Menu

Amuse Bouche

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Langoustine

Pork Belly / Polenta / Apple

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Foie Gras

Pickled Cherries / Pistachio / Brioche

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Sea Bass

Tomato / Chorizo / Almond

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Beef

Parsley and Garlic / Sweetbreads / Red Wine

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Pre - Dessert

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Peanut Parfait

Sacher Torte / Bitter Chocolate Sauce

Menu at £55

Wine Tasting Supplement at £34

The Tasting Menu is designed so that diners can experience several different tastes and textures over the course of their meal and is intended to be taken over a period of time to allow appropriate digestion of the meal and to allow each course to stand out on its own.