

## WINES

### WHITE WINE

2015 Bergerac Sec, Dom du Vigneau

*100% Sauvignon*

### RED WINE

2014 Côtes du Roussillon-Villages,  
Les Vignes de Bila-Haut, M. Chapoutier

*40% Grenache, 40% Syrah and 20% Carignan that was raised all in tank.  
It possesses lots of raspberry, violets and peppery herbs to go with a fleshy,  
pure and elegant feel on the palate.*

lecture  
room & library

EAT YOUR ART OUT  
THREE COURSE LUNCH, A GLASS OF BELLINI AND AN EXHIBITION  
TICKET FOR:  
THE ROYAL ACADEMY OF ARTS, SUMMER EXHIBITION 2016  
FOR £49 PER PERSON

TWO COURSES £35.00

THREE COURSES £40.00

THREE COURSES £53.00  
INCLUDING ½ BOTTLE OF HILDON  
MINERAL WATER, ½ BOTTLE OF WINE

## GOURMET RAPIDE LUNCH MENU

### STARTER

A selection of four dishes

Confit Var Salmon / Cauliflower / Chive Oil

«Petit Farci»

Trevisano / Melon / Hazelnuts

Aubergine Cannelloni

### MAIN COURSE

#### Fish

Pan-fried Hake / Green Crumble / White Bean Velouté / Chorizo

or

#### Meat

Slow Cooked English Pork Neck / Polenta / Marinated Fruits

or

#### Vegetarian

Buckwheat Crepe / Ratatouille / Cottage Cheese

### CHEESE OR DESSERT

#### Exotic Choux

Pineapple-Mint Sorbet / Coconut Chantilly / Passion Fruit Custard

or

#### Selection of Cheese

La fromagerie, Marylebone, London & Bernard Antony, Alsace  
*(£10 supplement)*

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