



# The Ranelagh Restaurant

## LUNCH MENU

### Snacks

**Parmesan rind** cracker, cauliflower, summer truffle (V) (Battersea)

**Crab** taco, lemon and keta  
(Portland, Dorset)

### Starter

Cured **ChalkStream trout**, cucumber, buttermilk and lovage  
(River Test, Hampshire)

Trombettas, smoked courgette puree, **fresh and salted ricotta**, courgette flowers and pine nuts (V)  
(Acton, London)

Chopped burrata, pine nuts, broad beans, lemon and **sourdough** (V)  
(Uxbridge, London)

Panzanella - heritage tomatoes, tomato consommé, **Haverstock White**, basil, douce olives, sourdough  
(Vegan)  
(Bicester, Oxfordshire)

### Main Course

**Lamb** rump, crispy lamb potato, peas, asparagus, wild garlic and **Graceburn cheese**  
(Marsh land, Norfolk) (Tonbridge, Kent)

Pasture raised **chicken breast**, sprouting broccoli, crispy potatoes, smoked cream and morels  
(TBC farm, UK)

Roasted fillet of **Scottish fillet of salmon**, parsley, creamed potatoes and warm tartare sauce  
(Loch Duart, Sutherland, Scotland)

Barbecued hispi cabbage, **asparagus**, caramelised cauliflower and hazelnuts  
(VE) (Birchden farm, Kent)

### Dessert

**Rhubarb** and custard cheesecake, stem ginger shortbread  
(Wakefield, England)

**Islands chocolate** and bergamot delice, cacao nib tuile  
(Battersea, London)

Lemon and **elderflower** tart, raspberry sorbet  
(Cotswolds, England)

**Cabby's rum**, roasted pineapple, coconut cream, meringue, lime sherbet (VE)  
(Mile End, London)

Cheese plate – **Bermondsey Hard Pressed**, Cave aged Cheddar, Barkham Blue served  
with quince and rye crackers  
(Bermondsey, London) (Wookey Hole, Somerset) (Wokingham Berkshire)

£112.50 per person with half a bottle of Wine  
and Water to enjoy