

## SAMPLE MENU

# TURNIPS *with Tomas Lidakevicius*

LUNCH À LA CARTE

**2 Courses £38 / 3 courses £48**

### Starters

Candy Beetroot, Cured Hake, Mussel Velouté £28

Cévennes Onion, Waffle, Parmesan £20

Sandy Carrot, Quinoa, Roasted Potato £18

### Mains

Halibut, Jersey Royals, Bisque £34

Lamb, Italian Aubergine £36

Calcot Onion, Mushroom Dumplings, Coconut Curry £28

### Dessert

Rhubarb, Valrhona White Chocolate £16

Selection of Three In-House Made 'Turnips' Sorbets £ 10

Neal's Yard Selection of 3 Cheeses £18

# SAMPLE MENU

## TURNIPS *with Tomas Lidakevicius*

LUNCH TASTING EXPERIENCE £65

### **Bread & Black Garlic Butter**

#### **Morell**

Buckwheat, Chicken Mousse

≈

#### **Cévennes Onion**

Waffle, Parmesan

≈

#### **Italian Aubergine**

Lamb

≈

#### **Neal's Yard Selection of 3 Cheeses**

*(Supplement £18)*

≈

#### **Rhubarb**

Valrhona White Chocolate

≈

#### **Petit fours**

#### **Wine Pairing £50**

all glasses served as 100ml

# SAMPLE MENU

## TURNIPS *with Tomas Lidakevicius*

TASTING EXPERIENCE £95

### Morelles

Turnip Chawanmushi, Crab

Bread & Black Garlic Butter

### Beetroot

Cured Hake, Oscietra Caviar

≈

### Cévennes Onion

Waffle, Parmesan

≈

### Italian Aubergine

Lamb

≈

Neal's Yard Selection of 3 Cheeses

*(Supplement £,18)*

≈

### Blood Orange

≈

### Rhubarb

Valrhona White Chocolate

≈

### Petit fours

Wine Pairing £75

all glasses served as 100ml

[www.turnipboroughmarket.com/restaurant](http://www.turnipboroughmarket.com/restaurant)

Please inform your waiter for dietary requirements & allergies

A 13.5% discretionary service charge will be added to your final bill. All prices include VAT