

A LA CARTE

(Your choice)

Three courses £115

or

Four courses £135

CLASSIC DISHES

Duck jelly, onion, smoked sturgeon,
Petrossian Daurenki Tsar Imperial® caviar
(supp. £10 tasting size / £20 starter size)

FOR TWO Roast chicken 'de Bresse',
Vin Jaune sauce *(supp. £20 per person)*

100% chocolate soufflé,
Madagascan vanilla ice cream

TASTING MENU

(Chef's choice)

Six courses £165

Six matched wines £135

Prices include VAT at the current rate.

There will be a discretionary 15% service charge added to your bill.

ONE

Cornish crab, 36-month-old Parmesan, bronze fennel

Scottish scallop, vanilla, lime, tomato

Adour foie gras à la Grecque, cauliflower, coriander

TWO

Cornish brill, wild mushrooms, coconut and shellfish sauce

Native lobster, Singaporean pepper sauce

Sole Dieppoise

THREE

Brittany rabbit, Scottish langoustine, French tarragon

Somerset goat kid, razor clams, sea lettuce

Veal sweetbread, Nashi pear, satay sauce

FOUR

European cheese board
(as a dessert £10, as an extra course £20)

Raspberry tart, whisky sauce

Solliès black figs, fig leaves, black cardamom

Ice cream trolley, Madeleines and honey

Cep, banana, peanuts