



## STARTERS

### **Cornish crab**

36-month-old Parmesan, bronze fennel

### **Beetroot**

English burrata, Daurenki caviar

### **Veal sweetbread**

Black cardamom and coffee, "Bachès" cedrat lemon

### **Pine nut nosotto™**

English snails, Vin Jaune sauce

### **Scottish langoustine**

Brown butter dashi, lemon caviar (*£10 supp.*)

## MAIN COURSES

### **Sole**

Sand carrots, lime and coconut

### **Brill**

Dieppoise

### **Native lobster**

Singaporean pepper sauce (*£15 supp.*)

### **Brittany rabbit**

Scottish langoustine, French tarragon

### **Somerset goat kid**

Razor clams, sea lettuce

## DESSERTS

### **European cheese board**

*£10 supplement (as a dessert), £20 supplement (as an extra course)*

### **Sicilian mango**

Lime, crème fraîche

### **French quince**

Buckwheat, Jerusalem artichoke and whisky

### **Cep**

Banana, peanuts

### **Ice cream trolley**

Madeleines and honey

## CLASSIC DISHES

### **Duck jelly**

Onion, smoked sturgeon

Petrossian Daurenki Tsar Imperial® caviar (*supplement £20*)

### **My mum's tripe and cuttlefish gratin**

Pig's ear & ham cake

### **FOR TWO**

### **Roast chicken 'de Bresse'**

Sauce Vin Jaune

*(£20 per person supplement)*

### **100% Chocolate soufflé**

Madagascan vanilla ice cream

### **Menu**

**3 courses £115**