



## STARTERS

### **Cornish crab**

36-month-old Parmesan, bronze fennel

### **Beetroot**

English burrata, Daurenki caviar

### **Veal sweetbread**

Black cardamom and coffee, cédrat lemon

### **Celeriac nosotto™**

Miso, Galician sea urchin

### **Scottish langoustine**

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

## MAIN COURSES

### **Cornish cod jubilee**

Sand carrots, lime and coconut (*£10 supp.*)

### **Irish pike**

“Dieppoise”

### **Norfolk quail**

Cumin, Brassicaceae, matcha tea

### **Brittany rabbit**

Scottish langoustine, French tarragon

### **Cornish brill**

Smoked hay, Jerusalem artichoke, black truffle (*£15 supp.*)

## DESSERTS

### **European cheese board**

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

### **Citrus “Bachès” (*£10 supp.*)**

*Cédrat ~ yuzu sake / grapefruit ~ shiso / bitter orange ~ Meyer lemon  
Kumquat ~ calamansi / combava ~ yuzu*

### **French quince**

Buckwheat, earth apple and whisky

### **Cep**

Banana, organic crème fraîche

### **Ice cream trolley**

Madeleines and honey

## CLASSIC DISHES

### **Duck jelly**

Onion, smoked sturgeon  
Petrossian Daurenki Tsar Imperial® caviar (*£20 supp.*)

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

Pig’s ear & ham cake

### **FOR TWO**

### **Roast chicken ‘de Bresse’**

Black truffle  
*(£30 per person supplement)*

### **100% Chocolate soufflé**

Madagascan vanilla ice cream

**3 courses £115**