



TASTES OF SEASON

(to be served to the whole table)

STARTERS

“Tomato Caprese”

Our version of this Italian classic

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Orkney scallops

brown butter dashi, lemon caviar

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Veal sweetbread

black olive, anchovy and feta cheese

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Duck jelly

Onion, smoked sturgeon, Petrossian Daurenki Tsar
Imperial® caviar (£45 supplement)

MAIN COURSES

Turbot

morels, English peas, white miso

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Cornish cod

à la “Grenobloise”

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Brittany rabbit

Scottish langoustine, French tarragon,

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Challans duck

Cévennes onion and cumin

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CHEESE

International cheese board

£18 supplement as an extra course

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DESSERTS

English strawberries

toasted marshmallows, green shiso, plum sake

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English peas

camomile and coconut

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100% chocolate soufflé

Madagascan vanilla ice cream

£125

*Our menu prices are per person and include VAT.
There will be a discretionary 15% service charge added to your bill.*