



A LA CARTE

STARTERS

Crapaudine beetroot, smoked eel, burrata and caviar

Cornish crab, Scottish kipper

Duck jelly, onion, smoked sturgeon, special selection caviar (*£25 supplement*)

MAIN COURSES

Wild Scottish halibut, sand carrots, crustacean and coconut

Cornish turbot, à la “Grenobloise”

Brittany rabbit, Scottish langoustine, French tarragon,

Pigeon Royale, celery, celeriac

Roast chicken ‘de Bresse’, Vin Jaune, chervil jus (*£50 supplement*)

CHEESE

International cheese board

£18 supplement as an extra course

DESSERTS

Cep and banana

Goldrush apple, Calvados, wild sunflower

Bibendum double chocolate soufflé

South American Fairtrade Mayan Red 70% and 100% chocolate soufflé,
Madagascar vanilla ice cream

£145

Our menu prices are per person and include VAT.

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



VEGETARIAN A LA CARTE

STARTERS

Crapaudine beetroot, smoked eel, burrata and caviar

Roscoff onion, Savoy cabbage, cumin

MAIN COURSES

Koshihikari risotto, coconut and marigold oil

Girolles, Vin Jaune and cobnuts

CHEESE

International cheese board

£18 supplement as an extra course

DESSERTS

Jerusalem artichoke crème caramel

Goldrush apple, Calvados, wild sunflower

Bibendum double chocolate soufflé

South American Fairtrade Mayan Red 70% and 100% chocolate soufflé,
Madagascan vanilla ice cream

£145

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