



A LA CARTE

STARTERS

French white asparagus, toasted rice, Saint Félicien cheese

Estate dairy farm cream, marinated Scottish scallop,
Pike roe and confit kumquat

New season morel mushrooms

Morteau sausage, Palo Cortado dry sherry consommé

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

MAIN COURSES

Cornish monkfish, Singaporean style

Cornish halibut, à la “Grenobloise”

Brittany rabbit, Scottish langoustine, French tarragon

Somerset kid goat, Scottish razor clams, sea beet sauce

TO SHARE (FOR TWO)

Roast chicken ‘de Bresse’, Vin Jaune, chervil jus
(£75 supplement)

DESSERTS

International cheese board

£18 supplement as an extra course

Our version of Pastiera

Bibendum double chocolate soufflé

South American Fairtrade Mayan Red 70% and 100% chocolate soufflé,
Madagascan 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
3 courses**

French white asparagus
toasted rice, Saint Félicien cheese

Roscoff onion
Savoy cabbage, cumin

Mashed potato
Satay sauce

New season morel mushrooms
toasted hazelnut, Palo Cortado dry sherry consommé

Fregola
celeriac, mead sauce

International cheese board
£18 supplement as an extra course

Buttermilk
Umeshu and Corsican grapefruit

Our version of Pastiera

£165

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