



TASTES OF SEASON

(to be served to the whole table)

The beginning

Miniature tastes of our favorite creations - past and present

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Bibendum egg

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French white asparagus

toasted rice, Saint Félicien cheese

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Hand dived scallop

cold consommé of roasted scallop beard, elderflower vinegar

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Singaporean style

Cornish monkfish, Singaporean pepper sauce, pickled cucumber

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Frog legs, new season garlic

lemon parsley and black garlic

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Somerset kid goat

Scottish razor clams, sea beet sauce

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International cheese board

£18 supplement as an extra course

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Alphonso mango

olive oil and lime

~

Our version of Pastiera

£175

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



VEGETARIAN TASTES OF SEASON

The beginning

Miniature tastes of our favorite creations - past and present

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Bibendum egg

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French white asparagus

toasted rice, Saint Félicien cheese

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Roscoff onion

Savoy cabbage, cumin

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Mashed potato

Satay sauce

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Spring vegetable dumplings

lemon, parsley and black garlic

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Spiky artichoke barigoule

lemon and mustard

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International cheese board

£18 supplement as an extra course

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Alphonso mango

olive oil and lime

~

Our version of Pastiera

£165

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