



A LA CARTE

STARTERS

French white asparagus
toasted rice, Saint Félicien cheese

Hand dived scallop
cold consommé of roasted scallop beard, elderflower vinegar

Frog legs, new season garlic
lemon, parsley and black garlic

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

MAIN COURSES

Cornish monkfish, Singaporean style

Cornish turbot, “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’,
Scottish girolles, English peas
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.*