

A LA CARTE

Bull heart tomato
“Caprese”

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*)

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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, Paimpol beans
vin jaune, chervil jus (*£75 supplement*)

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International cheese board
£25 supplement as an extra course

French cherries “Burlat”
our version of a black forest

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.*