

TASTES OF SEASON

Bibendum egg

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Cheltenham beetroot

sherry cream, smoked pike roe

or

Duck jelly (supplement £45)

white onion, smoked sturgeon, special selection caviar

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Hand-dived Scottish scallop

brown butter dashi, black truffle

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Cornish monkfish

Singaporean pepper sauce, pickled cucumber

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English winkles

foie gras, bone marrow

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Pigeon Royal

tamarind, golden turnip, coriander

or

Brittany rabbit (supplement £25)

Scottish langoustine, French tarragon

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Seasonal cheese (supplement £25)

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Pineapple shrub

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Jerusalem artichoke

Buckwheat and whisky

or

Bibendum double chocolate soufflé

South American Fairtrade Mayan Red 70% and 100% chocolate soufflé,
Madagascan vanilla ice cream (supplement £15 or £25 as an extra course)

£215

We also offer a five course menu at £195, excluding the prawn and winkle dishes



denotes this dish is available with new season white truffle, £15 per gram

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

“TASTES OF SEASON” WINE PAIRING

A selection from around the world

New discoveries alongside some of the more established producers,
showcasing skills from across the globe.

for the 7-course menu

6 wines £165

Sélection exceptionnelle

Curated between myself and my Head Sommelier (Elio)’s passion in
celebration of some of our ultimate “wine heroes”.
We share with you a few of our absolute treasures from the cellar vault.

for the 7-course menu

6 wines £495

SIGNATURE DISH

MAIN COURSE

(FOR TWO)

Roast chicken “de Bresse”

Brussels sprout, chervil jus

(supplement £75 or £125 as an extra course)