



TASTES OF SEASON 3 COURSES

Crown Prince pumpkin

Fourme d'Ambert, toasted pumpkin oil

Hand-dived Scottish scallop

brown butter dashi, black truffle

Adour foie gras

Crème caramel

Duck jelly (*£45 supplement*)

onion, smoked sturgeon, special selection caviar

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Cornish monkfish

Singaporean pepper sauce, pickled cucumber

South coast Turbot

à la "Grenobloise"

Pigeon Royal

tamarind, golden turnip, coriander

Brittany rabbit (*supplement £25*)

Scottish langoustine, French tarragon

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International cheese board

£25 supplement as an extra course

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Kent mango

olive oil, bergamot

Jerusalem artichoke

Buckwheat and whisky

Bibendum double chocolate soufflé (*supplement £15*)

South American Fairtrade Mayan Red 70% and 100%
chocolate soufflé, Madagascan vanilla ice cream

£165

available for dinner

Tuesday to Friday

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