

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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Mont Blanc

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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 scallop and winkle dishes



denotes this dish is available with new season black truffle, £12 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

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)



denotes this dish is available with new season black truffle, £12 per gram