



## TASTES OF SEASON 3 COURSES

### STARTERS

#### **Crown Prince pumpkin**

Fourme d'Ambert, toasted pumpkin oil

#### **Hand-dived Scottish scallops**

brown butter dashi

#### **Adour foie gras**

crème caramel, black truffle

#### **Duck jelly** *(supplement £45)*

white onion, smoked sturgeon, special selection caviar

### MAIN COURSES

#### **Cornish cod**

à la "Grenobloise"

#### **South coast monkfish**

coconut and langoustine sauce, pickled sand carrots

#### **Quail**



cauliflower mushroom, raspberry vinegar

#### **Brittany rabbit**



*(supplement £25)*  
Scottish langoustine, French tarragon

### DESSERTS

#### **Blood orange**

chocolate and coffee

#### **Bibendum double chocolate soufflé**

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

#### **Yorkshire rhubarb**

olive oil, warm Madeleines

#### **Seasonal cheese** *(supplement £15)*

*(or £25 as an extra course)*

**£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.*