



TASTES OF SEASON

Bibendum egg

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Crown Prince pumpkin

Fourme D'Ambert, toasted pumpkin oil

or

Duck jelly (supplement £45)

white onion, smoked sturgeon, special selection caviar

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Hand-dived Scottish scallop

brown butter dashi

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Cornish cod

coconut and langoustine sauce, pickled sand carrots

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Quail

cauliflower mushroom, raspberry vinegar

or

Brittany rabbit (supplement £15)

Scottish langoustine, French tarragon

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Adour foie gras

crème caramel, black truffle

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Seasonal cheese

(supplement £15 instead of a dessert, or £25 as an extra course)

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Apple and chestnut

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Blood orange

chocolate and coffee

or

Bibendum double chocolate soufflé

Madagascan vanilla ice cream (supplement £15 or £25 as an extra course)

£215

We also offer a five course menu at £195



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” 

Black truffle mash

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



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