



TASTES OF SEASON 3 COURSES

STARTERS

French white asparagus

velouté, terrine, salad

Scottish scallop

estate dairy cream, smoked pike roe, kumquat

Dorset snails

agnolotti of Morteau sausage, Dorset snails, chestnut mushroom

Duck jelly *(supplement £45)*

white onion, smoked sturgeon, special selection caviar

MAIN COURSES

John Dory

à la “Grenobloise”

Cornish cod

coconut and langoustine sauce, pickled sand carrots

South West France Guinea Fowl

cauliflower mushroom, raspberry vinegar

Brittany rabbit

fresh water eel, smoked eel and mustard sauce

DESSERTS

White asparagus

chocolate, coconut and black olive

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.*



TASTES OF SEASON

Bibendum egg

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French white asparagus

velouté, terrine, salad

or

Duck jelly *(supplement £45)*

white onion, smoked sturgeon, special selection caviar

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Cornish cod

coconut and langoustine sauce, pickled sand carrots

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Dorset snails

agnolotti of Morteau sausage, Dorset snails, chestnut mushroom

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South West France Guinea Fowl

cauliflower mushroom, raspberry vinegar

or

Brittany rabbit

fresh water eel, smoked eel and mustard sauce

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Seasonal cheese

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

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Alphonso mango

Sake “Junmai Daiginjo”

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White asparagus

chocolate, coconut and black olive

or

Bibendum double chocolate soufflé

Madagascar vanilla ice cream

£195

We also offer a seven course menu at £215



“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 £180

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”

New season morel mushrooms, vin jaune sauce

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