



STARTERS

Tomato & burrata

Cuore del Vesuvio tomato, burrata of buffalo milk

Torbay prawns

Toasted rice consommé, crème fraiche sauce

Scottish langoustine

Ravioli langoustine, sollies fig, foie gras, beef consommé

Duck jelly *(supplement £45)*

White onion, smoked sturgeon, special selection caviar

MAIN COURSES

Turbot

à la “Grenobloise”

Cornish cod

Mora farm strawberries & tomato sauce vierge

Challans duck

Cauliflower mushroom, raspberry vinegar

Brittany rabbit

Freshwater eel, smoked eel and mustard sauce

DESSERTS

English peas

Mint, chocolate, coconut

Bibendum double chocolate soufflé

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

Provence yellow peach

Flavour of a Peach Melba

Seasonal cheese *(supplement £15)*

(or £25 as an extra course)

Lunch 3 courses - **£145**

Dinner 3 courses - **£165**

(Excluding Saturday dinner)



Bibendum egg

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Tomato & burrata

Cuore del Vesuvio tomato, burrata of buffalo milk

or

Duck jelly *(supplement £45)*

White onion, smoked sturgeon, special selection caviar

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Cornish cod

Mora farm strawberries & tomato sauce vierge

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South West France Guinea Fowl

Cauliflower mushroom, raspberry vinegar

or

Brittany rabbit

Freshwater 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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Green chartreuse

Cantaloupe melon

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English peas

Mint, chocolate, coconut

or

Bibendum double chocolate soufflé

Madagascan vanilla ice cream

5 courses - **£195**



Bibendum egg

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Tomato & burrata

Cuore del Vesuvio tomato, burrata of buffalo milk

or

Duck jelly *(supplement £45)*

White onion, smoked sturgeon, special selection caviar

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Torbay prawns

Toasted rice consommé, crème fraiche sauce

~

Cornish cod

Mora farm strawberries & tomato sauce vierge

~

Scottish langoustine

Ravioli langoustine, sollies fig, foie gras, beef consommé

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Challans duck

Cauliflower mushroom, raspberry vinegar

or

Brittany rabbit

Freshwater eel, smoked eel and mustard sauce

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Seasonal cheese

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

~

Green chartreuse

Cantaloupe melon

~

English peas

Mint, chocolate, coconut

or

Bibendum double chocolate soufflé

Madagascan vanilla ice cream

7 courses - **£215**



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”
tarragon jus
(supplement £75 or £125 as an extra course)