



STARTERS

Cheltenham Beetroot

Horseradish, Ox Tongue, Nutmeg Oil

Torbay Prawns

Toasted Rice Consommé, Crème Fraiche Sauce

Cauliflower Mushroom

Fresh Chestnut, Vin Jaune
Possibility With White Truffle

Scottish Langoustine *(supplement £15)*

Langoustine Ravioli, Sollies Fig, Foie Gras, Beef Consommé

Duck Jelly *(supplement £45)*

White Onion, Smoked Sturgeon, Special Selection Caviar

MAIN COURSES

Cornish Monkfish

Coq Au Vin Sauce, Smoked Eel

Cornish Sea Bass

New Season Citrus & British Seafood

Challans Duck

Sauce Rouennaise, Albufera

Berkshire Roe Deer

Jerusalem Artichoke, Lobster, Black Pudding Sauce

Pine Nut Nosotto™

New Season Pomelo

DESSERTS

Scottish Cep

Banana and Crème Fraîche

Bibendum Double Chocolate Soufflé

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

English Plum

Toasted Almond, Earl Grey

Seasonal Cheese *(supplement £15)*

(or £25 as an extra course)

Lunch 3 courses - **£145**

Dinner 3 courses - **£165**

(Excluding Saturday dinner)

Our menu prices are per person and include VAT.

There will be a discretionary 15% service charge added to your bill.



Bibendum Egg

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Cheltenham Beetroot

Horseradish, Ox Tongue, Nutmeg Oil

or

Duck Jelly *(supplement £45)*

White Onion, Smoked Sturgeon, Special Selection Caviar

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Cornish Sea Bass

New Season Citrus & British Seafood

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Challans Duck

Sauce Rouennaise, Albufera

or

Berkshire Roe Deer

Jerusalem Artichoke, Lobster, Black Pudding Sauce

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Seasonal Cheese

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

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Eau De Vie De Cidre

English Apple

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Scottish Cep

Banana and Crème Fraîche

or

Bibendum Double Chocolate Soufflé

Madagascar Vanilla Ice Cream

5 courses - **£195**



Bibendum egg

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Cheltenham Beetroot

Horseradish, Ox Tongue, Nutmeg Oil

or

Duck Jelly *(supplement £45)*

White Onion, Smoked Sturgeon, Special Selection Caviar

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Torbay Prawns

Toasted Rice Consommé, Crème Fraiche Sauce

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Cornish Sea Bass

New Season Citrus & British Seafood

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Scottish Langoustine

Ravioli Langoustine, Sollies Fig, Foie Gras, Beef Consommé

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Challans Duck

Sauce Rouennaise, Albufera

or

Berkshire Roe Deer

Jerusalem Artichoke, Lobster, Black Pudding Sauce

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Seasonal Cheese

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

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Eau De Vie De Cidre

English Apple

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Scottish Cep

Banana and Crème Fraîche

or

Bibendum Double Chocolate Soufflé

Madagascan Vanilla Ice Cream

7 courses - **£215**

*Our menu prices are per person and include VAT.
There will be a discretionary 15% service charge added to your bill.*



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)

*Our menu prices are per person and include VAT.
There will be a discretionary 15% service charge added to your bill.*