



## STARTERS

### **Duck Jelly** *(supplement £45)*

White Onion, Smoked Sturgeon, Special Selection Caviar

### **New Season Jerusalem Artichoke**

Toasted Hay, Winter Truffle

### **Cauliflower Mushroom**

Fresh Chestnut, Vin Jaune

### **Torbay Prawns**

Toasted Rice Consommé, Crème Fraiche Sauce

### **Foie Gras**

Crème Caramel, Winter Truffle, Moscato Gel

## MAIN COURSES

### **Cornish Monkfish**

Coq Au Vin Sauce, Smoked Eel

### **Cornish Sea Bass**

Roasted Celeriac, Brown Butter Dashi

### **Dombes Duck**

Sauce Rouennaise, Albufera

### **Berkshire Roe Deer**

Jerusalem Artichoke, Scottish Lobster, Black Pudding Sauce

### **Pine Nut Nosotto™**

New Season Pomelo

## DESSERTS

### **Mont Blanc**

Chestnut Mushroom

### **Bibendum Double Chocolate Soufflé**

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

### **English Apple**

Flavour of Tarte Tatin and Apple Cider Sorbet

### **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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**New Season Jerusalem Artichoke**

Toasted Hay, Winter Truffle

*or*

**Duck Jelly** *(supplement £45)*

White Onion, Smoked Sturgeon, Special Selection Caviar

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**Cornish Sea Bass**

Roasted Celeriac, Brown Butter Dashi

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**Dombes Duck**

Sauce Rouennaise, Albufera

*or*

**Berkshire Roe Deer**

Jerusalem Artichoke, Scottish Lobster, Black Pudding Sauce

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**Seasonal Cheese**

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

~

**Juniper**

Clementine and Mint

~

**Mont Blanc**

Chestnut Mushroom

*or*

**Bibendum Double Chocolate Soufflé**

Madagascar Vanilla Ice Cream

5 courses - **£195**

*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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**New Season Jerusalem Artichoke**

Toasted Hay, Winter Truffle

*or*

**Duck Jelly** *(supplement £45)*

White Onion, Smoked Sturgeon, Special Selection Caviar

~

**Torbay Prawns**

Toasted Rice Consommé, Crème Fraiche Sauce

~

**Cornish Sea Bass**

Roasted Celeriac, Brown Butter Dashi

~

**Dombes Duck**

Sauce Rouennaise, Albufera

*or*

**Berkshire Roe Deer**

Jerusalem Artichoke, Scottish Lobster, Black Pudding Sauce

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**Foie Gras**

Crème Caramel, Autumn Truffle, Moscato Gel

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**Seasonal Cheese**

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

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**Juniper**

Clementine and Mint

~

**Mont Blanc**

Chestnut Mushroom

*or*

**Bibendum Double Chocolate Soufflé**

Madagascar 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.*