



STARTERS

Duck Jelly *(supplement £45)*

White Onion, Smoked Sturgeon, Special Selection Caviar

French White Asparagus

Nori Terrine, Velouté

Cornish Crab

Yorkshire Rhubarb, Long Pepper

Torbay Prawns

Toasted Rice Consommé, Crème Fraiche Sauce

Frogs Legs

Parsley, Garlic & Lemon

MAIN COURSES

Cornish Monkfish

Coq Au Vin Sauce, Smoked Eel

Scottish Cod

Roasted Celeriac, English Shellfish, Brown Butter Dashi

Anjou Pigeon

Tamarind Sauce, Satay

Kid Goat

Jersey Royal Potatoes, Razor Clams, Sea Beet

Pine Nut Nosotto™

New Season Pomelo

DESSERTS

Yorkshire Rhubarb

Black Cardamom, Pistachio

Bibendum Double Chocolate Soufflé

Madagascan vanilla ice cream

(supplement £15 or £25 as an extra course)

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**



Bibendum Egg

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French White Asparagus

Nori Terrine, Velouté

or

Duck Jelly *(supplement £45)*

White Onion, Smoked Sturgeon, Special Selection Caviar

~

Scottish Cod

Roasted Celeriac, English Shellfish, Brown Butter Dashi

~

Anjou Pigeon

Tamarind Sauce, Satay

or

Kid Goat

Jersey Royal Potatoes, Razor Clams, Sea Beet

~

Seasonal Cheese

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

~

Juniper

Clementine and Mint

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Yorkshire Rhubarb

Black Cardamom, Pistachio

or

Bibendum Double Chocolate Soufflé

Madagascan vanilla ice cream

(supplement £15 or £25 as an extra course)

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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French White Asparagus

Nori Terrine, Velouté

or

Duck Jelly *(supplement £45)*

White Onion, Smoked Sturgeon, Special Selection Caviar

~

Torbay Prawns

Toasted Rice Consommé, Crème Fraiche Sauce

~

Scottish Cod

Roasted Celeriac, English Shellfish, Brown Butter Dashi

~

Frogs Legs

Parsley, Garlic & Lemon

~

Anjou Pigeon

Tamarind Sauce, Satay

or

Kid Goat

Jersey Royal Potatoes, Razor Clams, Sea Beet

~

Seasonal Cheese

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

~

Juniper

Clementine and Mint

~

Yorkshire Rhubarb

Black Cardamom, Pistachio

or

Bibendum Double Chocolate Soufflé

Madagascan vanilla ice cream

(supplement £15 or £25 as an extra course)

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”

Vin Jaune and Morells

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

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