



STARTERS

Duck Jelly *(supplement £45)*

White Onion, Smoked Sturgeon, Special Selection Caviar

French White Asparagus

Nori Terrine, Velouté

Cornish Crab

Yorkshire Rhubarb, Long Pepper

Orkney Scallops

Kumquat, Pike Roe, Estate Dairy Cream

Frogs Legs

Parsley, Garlic & Lemon

MAIN COURSES

Cornish Monkfish

Dieppoise

Dover Sole

Asparagus, Liquorice, Blanquette Sauce, Spring Onion

French Quail

Raspberry Vinegar, Lemon Thyme

Kid Goat

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 Asparagus

White Chocolate, Black Olive and Coconut

Seasonal Cheese *(supplement £15)*

(or £25 as an extra course)

Lunch 3 courses - **£145**

Dinner 3 courses - **£165**



Bibendum Egg

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Duck Jelly *(supplement £45)*

White Onion, Smoked Sturgeon, Special Selection Caviar

or

French White Asparagus

Nori Terrine, Velouté

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Scottish Cod

Dieppoise

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French Quail

Raspberry Vinegar, Lemon Thyme

or

Kid Goat

Razor Clams, Sea Beet

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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

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Yorkshire Rhubarb

Black Cardamom, Pistachio

or

English Asparagus

White Chocolate, Black Olive and Coconut

5 courses - **£195**



Bibendum egg

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Duck Jelly *(supplement £45)*

White Onion, Smoked Sturgeon, Special Selection Caviar
or

French White Asparagus

Nori Terrine, Velouté

~

Orkney Scallops

Kumquat, Pike Roe, Estate Dairy Cream

~

Scottish Cod

Dieppoise

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Morels

Bone Marrow, Morteau Sausage, Dill

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French Quail

Raspberry Vinegar, Lemon Thyme
or

Kid Goat

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

English Asparagus

White Chocolate, Black Olive and Coconut

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)