



## 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

### **Turbot**

Dieppoise

### **John Dory**

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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**Lemon and Bronze Fennel**

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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

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**Orkney Scallops**

Kumquat, Pike Roe, Estate Dairy Cream

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**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

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**Seasonal Cheese**

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

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**Lemon and Bronze Fennel**

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**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)*