



STARTERS

Duck Jelly *(supplement £45)*

White Onion, Smoked Sturgeon, Special Selection Caviar

French White Asparagus

Nori Terrine, Velouté

Cornish Crab

Elderflower, Long Pepper

Orkney Scallops

Kumquat, Pike Roe, Estate Dairy Cream

Frogs Legs

Parsley, Garlic & Lemon

MAIN COURSES

Turbot

Dieppoise

Cornish 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

Alphonso Mango

Olive Oil, Coconut, Kefir Lime

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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Turbot

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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Alphonso Mango

Olive Oil, Coconut, Kefir Lime

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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Turbot

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)