



STARTERS

Isle of Wight Tomato

Cured Ham Consommé, Kombu Infused Beluski Caviar

Cornish Crab

Elderflower, Long Pepper

Orkney Scallops

Kumquat, Pike Roe, Estate Dairy Cream

MAIN COURSES

Turbot

Dieppoise

French Quail

Raspberry Vinegar, Lemon Thyme

Holstein Friesian Veal

Blanquette, "Moroccan Flavour"

DESSERTS

Alphonso Mango

Olive Oil, Coconut, Kaffir Lime

Bibendum Double Chocolate Soufflé

Madagascan vanilla ice cream

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

Seasonal Cheese *(supplement £15)*

(or £25 as an extra course)

Lunch 3 courses - **£145**

Dinner 3 courses - **£165**

*Our menu prices are per person and include VAT.
There will be a discretionary 15% service charge added to your bill.*



Duck Jelly *(supplement £45)*

White Onion, Smoked Sturgeon, Special Selection Caviar

Or

Isle of Wight Tomato

Cured Ham Consommé, Kombu Infused Beluski Caviar

~

Scottish Cod

Dieppoise

~

French Guinea Fowl

Blanquette, “Moroccan Flavour”

~

Seasonal Cheese

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

~

Lemon and Bronze Fennel

~

English Asparagus

White Chocolate, Black Olive and Coconut

5 courses - **£195**



Duck Jelly *(supplement £45)*

White Onion, Smoked Sturgeon, Special Selection Caviar

Or

Isle of Wight Tomato

Cured Ham Consommé, Kombu Infused Beluski Caviar

~

Orkney Scallops

Estate Dairy Cream

~

Scottish Lobster

Dieppoise

~

Agnolotti

Dorset Snails, Dill

~

French Guinea Fowl

Blanquette, “Moroccan Flavour”

~

Seasonal Cheese

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

~

Lemon and Bronze Fennel

~

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”

Spring Vegetables

(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.*