



### STARTERS

#### **Isle of Wight Tomato**

Cured Ham Consommé, Kombu Infused Beluski Caviar

#### **Cornish Crab**

Fennel, Long Pepper

#### **Orkney Scallops**

Kumquat, Pike Roe, Estate Dairy Cream

### MAIN COURSES

#### **South Coast Turbot**

Dieppoise

#### **French Quail**

Scottish Girolles, Lindisfarne Mead

#### **Holstein Friesian Veal**

Blanquette, "Moroccan Flavour"

### DESSERTS

#### **Kentish Cherries**

Wild Cherries, Kirsch, Tarragon

#### **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

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**Scottish Lobster**

Dieppoise

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**French Guinea Fowl**

Scottish Girolles, Lindisfarne Mead

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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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**English Peas**

Chocolate, Mint

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

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**Orkney Scallops**

Estate Dairy Cream

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**Scottish Lobster**

Dieppoise

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**Agnolotti**

Foie Gras, Dorset Snails, Dill

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**French Guinea Fowl**

Scottish Girolles, Lindisfarne Mead

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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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**English Peas**

Chocolate, Mint

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)*

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