



## STARTERS

### **Piennolo Tomato**

Cured Ham Consommé, Kombu Infused Beluski Caviar

### **Torbay Prawns**

Toasted Rice Consommé, Crème Fraîche D'Isigny

### **Orkney Scallops**

Scallop Soufflé, Meadowsweet

## MAIN COURSES

### **Cornish Monkfish**

Dieppoise

### **French Quail**

Roasted Ceps, Lindisfarne Mead

### **Australian Wagyu**

“À La Ficelle”

## DESSERTS

### **Solliès Black Figs**

Whiskey, Tulameen Raspberries

### **Scottish Cep**

Banana and Crème Fraiche

### **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)*

3 courses - **£185**

*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*

**Piennolo Tomato**

Cured Ham Consommé, Kombu Infused Beluski Caviar

~

**Scottish Lobster**

Dieppoise

~

**French Guinea Fowl**

Roasted Ceps, Lindisfarne Mead

~

**Seasonal Cheese**

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

~

**Scottish Blackberry and Tarragon**

~

**Scottish Cep**

Banana and Crème Fraiche

5 courses - **£205**



**Duck Jelly** *(supplement £45)*

White Onion, Smoked Sturgeon, Special Selection Caviar

*Or*

**Piennolo Tomato**

Cured Ham Consommé, Kombu Infused Beluski Caviar

~

**Torbay Prawns**

Toasted Rice Consommé, Crème Fraîche D'Isigny

~

**Scottish Lobster**

Dieppoise

~

**Agnolotti**

Foie Gras, Dorset Snails, Dill

~

**French Guinea Fowl**

Roasted Ceps, Lindisfarne Mead

~

**Seasonal Cheese**

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

~

**Scottish Blackberry and Tarragon**

~

**Solliès Black Figs**

Whiskey, Tulameen Raspberries

7 courses - **£225**



## 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”**

*Roasted Ceps, Coco de Paimpol Beans*

*(supplement £75 or £125 as an extra course)*