



STARTERS

New Season Pumpkin
Stichelton, Autumn Truffle

Torbay Prawns
Toasted Rice Consommé, Crème Fraîche D'Isigny

Orkney Scallops
Mousseline of Scottish Scallops, Meadowsweet

MAIN COURSES

Cornish Monkfish
Dieppoise

Muntjac Deer
Choux Farci, Wild Blueberries

Australian Wagyu
"À La Ficelle"

DESSERTS

English Apple
Flavour of Tarte Tatin and Apple Cider Sorbet

Scottish Cep
Banana and Crème Fraiche

Bibendum Double Chocolate Soufflé
Madagascan vanilla ice cream
(supplement £15 or £25 as an extra course)

Seasonal Cheese

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

New Season Pumpkin

Stichelton, Autumn Truffle

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Cornish Cod

Dieppoise

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Yorkshire Pheasant

Langoustine, Cedra

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Seasonal Cheese

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Scottish Blackberry and Tarragon

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English Apple

Flavour of Tarte Tatin and Apple Cider Sorbet

5 courses - **£205**



Duck Jelly *(supplement £45)*

White Onion, Smoked Sturgeon, Special Selection Caviar

Or

New Season Pumpkin

Stichelton, Autumn Truffle

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Torbay Prawns

Toasted Rice Consommé, Crème Fraîche D'Isigny

~

Cornish Cod

Dieppoise

~

Agnolotti

Foie Gras, Dorset Snails, Dill

~

Yorkshire Pheasant

Langoustine, Cedra

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Seasonal Cheese

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Scottish Blackberry and Tarragon

~

English Apple

Flavour of Tarte Tatin and Apple Cider Sorbet

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”
Crosnes, Jambon de Paris

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