



Spring Menu - £165

Starters

Scottish Langoustine

Kombu, Vanilla

French White Asparagus

Burnt Hay, Goat Curd

Scottish Halibut

Spanish Teardrop Peas, British Isles Seaweed Pesto and Sansho Pepper

Main Courses

Cornish Cod

Dieppoise

French Sweetbread

Vin Jaune, New Season Morel, Hazelnuts and Parmesan

Dairy Galician Beef Fillet

“A La Ficelle”

Desserts

Yorkshire Rhubarb

Black Cardamom, Pistachio

Mayan Red Chocolate

Thai Basil, Buddha’s Hands

Bibendum Double Chocolate Soufflé

Roasted Tahitian Vanilla Ice Cream

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

Seasonal Cheese

(£25 as an extra course)



Vegetarian Menu - £165

Starters

French White Asparagus

Burnt Hay, Goat Curd

Chestnut Mushroom Parfait

Cheltenham Beetroot

Horseradish, Nutmeg

Main Courses

New Season Cauliflower

Mousseline of Cauliflower, Meadowsweet

Agnolotti

Shiitake & Dill

Pine Nut Nosotto

Roast Celeriac, Parmesan

Desserts

Yorkshire Rhubarb

Black Cardamom, Pistachio

Mayan Red Chocolate

Thai Basil, Buddha's Hands

Bibendum Double Chocolate Soufflé

Roasted Tahitian Vanilla Ice Cream

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

Seasonal Cheese

(£25 as an extra course)