



Spring Menu - £165

Starters

Scottish Langoustine

Kombu, Vanilla

French White Asparagus

Black Label Caviar, Goat Curd

Orkney Scallop

Smoked Pike Roe, Estate Dairy Cream

Main Courses

French Sweetbread “Vin Jaune”

New Season Morel, Hazelnuts and Parmesan

Gilthead Bream

Choi Sum, Cornish Mussels, Kaffir Lime

French Guinea Fowl “Au Vinaigre”

Sandy Carrots, Green Szechuan Pepper

Desserts

Yorkshire Rhubarb

Black Cardamom, Pistachio

Alfonso Mango

Mayan Red 70%, Passionfruit, Polenta Cake, Picaulia Olive Oil

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

Cauliflower Mouseline, Meadowsweet

Agnolotti

Shiitake & Dill

Pine Nut Nosotto

Roast Celeriac, Parmesan

Desserts

Yorkshire Rhubarb

Black Cardamom, Pistachio

Alfonso Mango

Mayan Red 70%, Passionfruit, Polenta Cake, Picaulia Olive Oil

Bibendum Double Chocolate Soufflé

Roasted Tahitian Vanilla Ice Cream

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

Seasonal Cheese

(£25 as an extra course)