

TASTING MENU

Amuse Bouche

Salmon

Smoked salmon cannelloni, crème fraiche, gribiche, salmon caviar, chervil

2009 Muscadet 'Granit de Château Thebaud', Domaine de la Chauviniere, Loire Valley, France

Foie Gras

Seared foie gras, pickled cherries, apricot gel, toasted hazelnuts, oats, nasturtium leaves, cherry blossom

2015, Gavi di Gavi, "Minaia", Nicola Bergaglio, Piemonte, Italy

John Dory

Roasted John Dory, brown butter cauliflower, brown shrimps, beetroot, Romanesco, salty fingers

2014 Manon, Clos Marie, Languedoc, France

Beef

Scottish Angus Cross beef fillet, wild garlic, grelot onions, crispy shallots

2015 Primitivo di Manduria, Pignataro, Puglia, Italy

Strawberries

Gariguettes strawberries, elderflower meringue, rose jelly, strawberry sorbet

2013 Orange Muscat & Flora, Brown Brothers, Australia

Additional Course

Seasonal Farmhouse Cheeses

Selection of British and French cheeses from Beillevaire

A perfect matching can be organized by the sommelier team depending on your choices (7.00 supplement)

6 courses 70.00

Wine pairing 49.00

For an unforgettable experience you can try our discovery wine pairing available at 95.00
for more information please ask sommelier

Available for lunch until 13.30 and dinner until 21.30 to be taken by entire table

All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.

Please be aware that some dishes may contain nut traces.

If you have any specific allergies, inform a manager immediately

Menu is a subject to change due to seasonality and product availability

STARTER

Leek 9.50

Leek & potato soup, saffron potatoes, smoked eel, quail's egg

Watermelon 10.50

Pressed watermelon, avocado, Shimeji mushrooms, yellow baby plum tomato, lemongrass, chickweed

Salmon 14.00

Smoked salmon cannelloni, crème fraiche, gribiche, salmon caviar, chervil

Foie Gras 15.00

Seared foie gras, pickled cherries, apricot gel, toasted hazelnuts, oats, nasturtium leaves, cherry blossom

Scallops 16.50

Hand dived Orkney scallop ceviche, pink grapefruit, heritage radish, cucumber, black Périgord truffle

Sweetbreads 15.50

Roasted veal sweetbreads, French white asparagus, toasted almond foam, sherry vinegar gastrique

MAIN

Sea trout 24.00

Poached sea trout, puffed wild rice, toasted almonds, capers, carrots, trout skin

Lamb 26.00

English lamb cannon, belly, wild mushrooms, baby artichokes, cherry tomatoes

Beef 34.00

Scottish Angus Cross beef fillet, wild garlic, grelot onions, crispy shallots

John Dory 28.00

Roasted John Dory, brown butter cauliflower, brown shrimps, beetroot, Romanesco, salty fingers

Veal 32.00

Dorset veal sirloin, braised cheek, English asparagus, black garlic

Spinach 18.00

Gnocchi, green asparagus, peas, courgette ribbons

SIDE 4.00 each

Triple cooked chips

Potato purée, truffle oil

Spring cabbages, confit shallots

Chantenay carrots, honey, dill

Minted new potatoes

Mixed leaf salad

Rocket & Parmesan salad

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