

# Tasting Menu

£150

Scottish langoustine,  
blackberry and nori

Confit duck foie gras,  
grape, rocket and wasabi

‘Sauté gourmand’ of lobster  
and truffled chicken quenelles

Turbot, aubergine, shellfish  
and lemon balm

Saddle of venison, Kalibos cabbage,  
miyagawa, chestnut

Assortment of French cheeses

Exotic fruit  
contemporary vacherin

A discretionary 14% service charge will be added to your final bill. All prices include VAT.

Our menu contains allergens.  
If you suffer from a food allergy or intolerance please let a member of the restaurant team know upon placing your order.