

Menu

Jardin

£120

Amuse-bouche

Sean's carrots cooked in sorrel leaves,
sunflower seeds

Watercress velouté,
marinated Jerusalem artichoke,
tuber melanosporum

Cookpot of autumn vegetables
and fruit

Stone mill ancient spelt,
wild mushrooms and roasted chestnut

Assortment of French cheeses

Clementine - Tahitian vanilla
'Mont Blanc'

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.