

Tasting Menu

Dom Pérignon

Vintage 2010

Hand-dived sea scallop, cauliflower,
citrus and caviar

Vintage 2012

Marinated sea bass, green meat
radish, pistachio, samphire
and Sichuan pepper

Vintage 2003
Plénitude 2

Lobster medallion,
chicken quenelles, Périgord truffle
and homemade semolina pasta

Rosé Vintage 2006

Line-caught turbot,
crapaudine beetroot, coffee

Cheese wine selection

Pigeon from Brittany,
aubergine, sardine and lemon balm

Hennessy X.O

Assortment of French cheeses

Chestnut / yuzu
Mont Blanc

£550

Price includes 7-course Tasting menu, wine pairing, mineral water, coffee/ tea per guest. All prices include VAT. A discretionary 15% service charge will be added to your final

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.