

Tasting Menu

£170

Hand-dived sea scallop, cauliflower,
citrus and caviar

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

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

Line-caught turbot,
crapaudine beetroot, coffee

Pigeon from Brittany,
aubergine, sardine and lemon balm

Assortment of French cheeses

Chestnut / yuzu
Mont Blanc

A discretionary 15% 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.