

Tasting Menu

£210

Courgette, toasted almonds,
delicate velouté with Kristal caviar

Marinated raw sea bass, cucumber,
seaweed and cardamom

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

John Dory, spiny artichoke, shiso
and pickled walnut

Farmhouse veal fillet, aubergine,
oyster and buckwheat

Assortment of French cheeses

Strawberries, lemonade sorbet
and olive oil

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.