

# 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

Cornish turbot, Swiss chard, girolles,  
blackcurrant and torrefied hazelnut

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.