

Tasting Menu

£210

Hand-dived scallop,
citrus beurre blanc and Kristal caviar

Spiny artichoke, cuttlefish
and plancton

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

Cornish turbot, Jerusalem artichoke,
watercress, black truffle
and hazelnut

Veal from Corrèze, crapaudine
beetroot and Kampot pepper

Assortment of French cheeses

Blood orange, goat's milk
and Argan 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.