

Tasting Menu

£285

Hand-dived scallop,
citrus beurre blanc and Kristal caviar

Spiny artichoke, cuttlefish
and plancton

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

John Dory,
green asparagus from Provence,
almond and quinoa

Veal from Corrèze,
crapaudine beetroot,
rhubarb and Kampot pepper

Assortment of French cheeses

Strawberries in their natural way,
fennel sorbet and yoghurt condiment

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.