

Tasting Menu

£285

Hand-dived scallop,
citrus beurre blanc and Kristal caviar

Jérôme Galis asparagus, wild morel
and Arbois wine

Lobster medallion,
chicken quenelle with Périgord truffle
and homemade semolina pasta

Fillet of Cornish turbot,
green pea from Provence
and wasabi

Pigeon from Jean-Jacques Boga,
crapaudine beetroot, wild garlic
and marigold

Assortment of French cheeses

Kumquat variation,
pumpkin seed praline
and lemon sorbet

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.