

HARMONIE

£285

Hand-dived scallop,
citrus beurre blanc
and Kristal caviar

Asparagus from Wye Valley,
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

Strawberry
in its natural way,
nettle and elderflower

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.