

Dinner

TUESDAY 9 SEPTEMBER 2025

Wines

2019 *Les Frères Mignon*
1er Cru Terroir de Cuis Extra Brut
Champagne, France

2023 *Pouilly-Fumé Indigène*
Pascal Jolivet
Loire Valley, France

2021 *Chardonnay Las Pizarras*
Errazuriz
Valle del Aconcagua, Chile

2020 *Mas de Daumas Gassac*
Languedoc-Roussillon, France

2022 *Chardonnay Beerenauslese*
Helmut Lang
Burgenland, Austria

NV *White Port 40 Years Old*
S.Leonardo
Quinta do Mourao
Porto, Portugal

Hand-dived scallop, citrus beurre blanc
and Kristal caviar



Scottish langoustine, Tarleton tomatoes –
fresh and fermented, smoked marrow
and rosehip



Line-caught seabass, crapaudine,
wasabi and sorrel



Honey roast sladesdown duck,
girolle, sweetcorn and beans.
Ragout and whey
Liver and honey



Banks blackberries, muscovado,
woodruff and oxalis



Soft / crunchy chocolate from our
Manufacture in Paris and buckwheat,
whisky sauce, cocoa sorbet

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.