

Wine

by the glass

Lunch

Menu

3-COURSE MENU £125

INCLUDES COFFEE OR TEA &
MINERAL WATER

WHITE WINE

125 ML

2022 *Chablis Vieilles Vignes* £17
Domaine Testut
Burgundy, France

2023 *Sancerre Sauvage* £29
Pascal Jolivet
Loire Valley, France

2021 *Santa Rita Hills Chardonnay* £42
Sanford & Benedict
Tyler Winery
California, USA

RED WINE

125 ML

2022 *Hemel-En-Aarde Pinot Noir* £18
Cap Maritime
Western Cape, South-Africa

2023 *Crozes-Hermitage* £25
Les Marguerites
Julien Cécillon
Rhône Valley, France

2019 *Toro Pintia* £38
Tempos Bodegas
Vega Sicilia
Castile and Leon, Spain

Cauliflower cooked in a brioche,
Comte Garde Exceptionnelle
and black truffle

Cookpot of seasonal vegetable
and fruit

● Hand-dived scallop,
citrus beurre blanc and Kristal caviar
(supplement £25)

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Fillet of line-caught seabass,
crapaudine beetroot and watercress

Dry aged beef,
butternut squash and walnut

● Lobster medallion, chicken quenelle
with Périgord truffle
and homemade semolina pasta
(supplement £25)

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Mediterranean citrus with olive oil
and confit seaweed

Chocolate from
our Manufacture in Paris

Assortment of French cheeses
(supplement £10)

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.