



Les 110 de TAILLEVENT
L O N D O N

TASTING MENU

CURED SCALLOP

Foie gras, truffle, sourdough

NATIVE LOBSTER

Seaweed, oxheart cabbage, calamansi vinegar

CORNISH SEABASS

New potato, Roscoff onion, potato and onion broth

HIGHLAND VENISON

Parsnip, maitake, coffee

CHEESE SELECTION

Optional extra course £15 supplement

GRANNY SMITH

Lemongrass, tapioca

BLACKBERRY

Yoghurt, vanilla, blackberry sorbet

6 courses £95

Wine pairing £55 or Premium £80

Some dishes may contain allergens.

If you have an allergy, please inform a member of the team prior to ordering.

A 12.5% discretionary service charge will be added to your bill.

All prices are inclusive VAT.