

Please note that these menus are subject to change, and are only available for large groups (tables of 8 or more)

£55 set-menu

To Start

Mixed olives
Bread & butter
Baked St marcellin, truffle honey
Cheese beignets, onion confit
Charcuterie selection

A Selection To Share

Moules marinière Seabream tartare, cured egg yolk & sesame seeds, soy dressing

Roasted chicken supreme, celeriac purée, celeriac fondant, chanterelle, truffle jus Grilled middle white pork belly, heritage carrots, saffron, bacon jam, star anise jus

Frites & béarnaise
Bitter leaf salad, orange dressing, radish, fourme d'ambert, candied walnuts

Selection Of Three Cheeses extra £16

Puddings

Passion fruit vacherin
Selection of ice cream and sorbet

£65 set-menu

To Start

Mixed olives
Bread & butter
Baked St marcellin, truffle honey
Cheese beignets, onion confit
Charcuterie selection

A Selection To Share

Seabream tartare, cured egg yolk & sesame seeds, soy dressing Slow roasted Scottish salmon, BBQ beetroots, dill beurre blanc Roasted cauliflower, tandoori, mixed herbs labneh

Braised beef cheek, butternut squash, sage, red wine jus Roasted chicken supreme, celeriac purée, celeriac fondant, chanterelle, truffle jus BBQ carrots, smoked yogurt, carrots and saffron purée, dukkah

Frites & béarnaise
Green beans salad, mimolette cheese, shallots, walnut dressing

Selection Of Three Cheeses extra £16

Puddings

Passion fruit vacherin Chocolate fondant, popcorn ice cream

All our dishes may contain nuts. Game dishes may contain shot. Please advise us of any allergies you have.

Please note that a discretionary 15% service charge will be added to your bill.