

pt



PIED À TERRE

TASTING

4 Course - 75
(Thursday & Friday)

6 Course - 95
8 Course - 120
10 Course - 150

À LA CARTE

2 Course - 103
3 Course - 123

COCKTAIL FLIGHTS *(4 glasses)*

Alcohol or 0% - 65

WINE FLIGHTS

6 Course *(4 glasses)*
Tasting - 100
Discovery - 180
Premium - 320 *(5 glasses)*

8 Course *(5 glasses)*
Tasting - 120
Discovery - 240
Premium - 370 *(6 glasses)*

10 Course *(7 glasses)*
Tasting - 150
Discovery - 300
Premium - 450 *(8 glasses)*

LUNCH TASTING

Truffled Egg / Aged Parmesan
Scallop Stuffed Chicken Wing
Oyster and Exmoor Caviar

—
British Heirloom Tomatoes
Basil / Black Olive / Tomato Consommé / Bloody Mary Granita

Orkney Scallop
Mushroom Ketchup / King Oyster / Black Autumn Truffle / Sauce Vin Jaune

Norfolk Quail
Sicilian Pistachio / Kentish Blackberry / Duck Liver Mignonette / Elysium Sauce

—
Cornish John Dory
Courgette / Basil / Datterini / Crayfish and Crab Panisse / Brown Butter

Highland Venison Saddle
Braised Haunch / Roscoff Onion / Beetroot / Celeriac / Mayan Chocolate

—
Tête de Moine
Black Truffle / Celeriac / Celery / Muscat Grapes / Sesame and Poppy Seed Lavoche

—
Italian Green Fig Brûlée
Fig Leaf and Mint Sorbet / Raspberry / Marigold

Strawberry Soufflé
Olive Oil Shortbread and Vanilla Ice Cream / Crème Fraîche

—
Lavender Macaron / White Chocolate Ganache
Orange and Cardamom Pâte de Fruits
Canelé / Dark Rum / Honey

Canapés served as first course on all menus.
An optional 13% service charge is added to your bill and distributed via revenue approved franc.

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10 Course *(7 glasses)*
Tasting - 150
Discovery - 300
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DINNER TASTING

Truffled Egg / Aged Parmesan
Scallop Stuffed Chicken Wing
Oyster and Exmoor Caviar

—
British Heirloom Tomatoes
Basil / Black Olive / Tomato Consommé / Bloody Mary Granita

Orkney Scallop
Mushroom Ketchup / King Oyster / Black Autumn Truffle / Sauce Vin Jaune

Norfolk Quail
Sicilian Pistachio / Kentish Blackberry / Duck Liver Mignonette / Elysium Sauce

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Cornish John Dory
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TASTING

4 Course - 65
(Thursday & Friday)

6 Course - 85
8 Course - 105
10 Course - 130

À LA CARTE

2 Course - 88
3 Course - 105

COCKTAIL FLIGHTS *(4 glasses)*

Alcohol or 0% - 65

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PLANT BASED LUNCH TASTING

Beetroot Meringue and Pistachio
Courgette Flower / Broad Bean
Artichoke / Olive / Datterini

—
British Heirloom Tomatoes
Basil / Black Olive / Tomato Consommé / Bloody Mary Granita

Baked Jerusalem Artichoke
Hazelnut / Black Autumn Truffle / Pear

Salt Baked Heritage Carrot
Young Turnip / Cashew Cumin Praline / Coriander

—
Roasted Broccoli Stem
Seaweed / Meyer Lemon / Puffed Wild rice / Almond

Textures of Lion's Mane
Barley / Pine Nuts / Sea Vegetables / Madeira Foam

—
"Julienne Bruno" Bruella
Marinated President Plum / Young Tarragon / Lavoche

—
Italian Green Fig Brûlée
Fig Leaf and Mint Sorbet / Raspberry / Marigold

Ethically Sourced 80% Mayan Red Honduras Cocoa Chocolate Mousse /
Clementine / Lemon Verbena

—
Seabuckthorn Pâte de Fruits
Madeleine
Peanut Butter Rice Crispy

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PLANT BASED DINNER TASTING

TASTING

8 Course - 105
10 Course - 130

À LA CARTE

2 Course - 88
3 Course - 105

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Alcohol or 0% - 65

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Courgette Flower / Broad Bean
Artichoke / Olive / Datterini

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