

STARTERS

Berlingots £23
Pasta parcels with lightly smoked Brillat-Savarin
Green asparagus, bergamot and mint

Cornish Crab £25
Steamed and seasoned with lovage mayonnaise
Blackcurrant and elderflower jelly

Scottish Langoustine £28
Seared in shellfish butter with heirloom carrots
Madras curry, melilot and kalamansi bouillon

Petrossian Daurenki Caviar £34
Blackcurrent leaf and cucumber jelly
Hojicha cubeb pepper tea ice cream

Foie Gras £26
Caramelised with likouala pepper
Meyer lemon and cereal
Morel and camomile infused consommé

FISH

Saint Pierre £37
Cooked 'meunière' with wild garlic
Kabu turnip, sobacha and razor clams

Dover Sole £43
Asparagus roasted with pastis, green apple
Celery and green anise emulsion

Wild Sea bass £40
Baby Fennel, gnocchi and mussels
Saffron, kabosu and shiso leaf emulsion

Cornish Wild Turbot £42
Pea purée, sautéed spinach and sorrel
Cinnamon leaf and combawa consommé

MEAT AND GAME

Challans Chicken £37
Marinated in genmaicha and tonka bean tea
Pumpkin parcels, chestnut and yuzu

Brittany Pigeon £38
Marinade of Bataks berry and Nikka Whisky
Jerusalem artichoke and blackberry

Hereford Beef £41
Roasted with Monts Amaro coffee
Cinnamon leaf, celeriac in brown butter
Gin and sobacha

Venison £39
Saddle marinated in saké lees
Apple, Radicchio and red cabbage

Should you have any dietary or allergen requirements, please do inform our team.
A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT