

Spring Menu

Head Chef, Scott Paton



QUAIL
white asparagus,
hazelnut

CRAB
curry,
mango

CHICKEN LIVER
Pedro Ximénez,
brioche

GOAT'S CHEESE
d'agen prune,
walnut

SOLE
pink grapefruit,
espalette pepper

VEAL
morel,
allium

TURBOT
langoustine,
green chilli

WHITE ONION
ravioli,
truffle

WAGYU
celeriac,
truffled honey
(£35pp supplement)

GUINEA HEN
beets,
black tea

ST PIERRE
carrot,
vadouvan

POTATO
oatmeal,
black garlic

CHOCOLATE
Nicolas Berger,
pistachio

DUCK EGG
cherry,
almond

STRAWBERRY
roasted vanilla,
elderflower

HONEY
crème fraîche,
yuzu

Cheese
(minimum 2 people £20pp)

FOUR COURSES
£130 pp

Please advise the team of any intolerances or allergies. Whilst we will advise on dish ingredients, we cannot guarantee against traces or any cross contamination throughout the kitchen. A discretionary 10% service charge will be applied to your bill.
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