

Tasting Menu

£285

Cep and wild mushroom broth,
blackcurrant, oxalis and cocoa nibs

Hand-dived scallop, citrus beurre blanc
and Kristal caviar

Native lobster, artichoke,
shiso and Périgord truffle

Dover sole, Tom's watercress, hazelnut
and Agria

Farmhouse veal fillet, sweetbread,
aubergine, oyster and buckwheat

Assortment of French cheeses

Quince, crispy chestnut leaves,
lightly smoked jus

A discretionary 15% service charge will be added to your final bill. All prices include VAT.

Our menu contains allergens.
If you suffer from a food allergy or intolerance please let a member of the restaurant team know upon placing your order.