

FRIDAY FEBRUARY 14, 2025

A glass of rosé Champagne

Lightly poached langoustine, apple, kohlrabi and Kristal caviar with fresh herb infusion

Cauliflower pierced with Comté, Cazette and black truffle

Fillet of Cornish turbot, confit celeriac, Buddha's hand and razor clams

Dry aged beef fillet, artichokes with bone marrow and shiso

Flower of pink grapefruit, rosé champagne sorbet and Timur pepper

£345 per guest

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