

MENU GOURMAND

75.00

Seared Orkney scallop, Jerusalem artichoke, apple

Chicken and duck parfait, apple chutney, Poilâne toast

Dorset sea bass, herbed crust, wild mushroom,
horseradish cream, beetroot

Tournedos Rossini, sauce Périgourdine

Farmhouse cheeses from the trolley
11.00 supplement

Pineapple, crumble, coconut sorbet

WINE PAIRING 50.00

CORAVIN FINE WINE PAIRING 145.00

MENU POTAGER

75.00

Crème du Barry, wild mushrooms, truffle

Beetroot, St Maure goats cheese, truffle dressing

Truffle and potato ravioli, mushrooms, butter emulsion

Autumn truffle risotto

Farmhouse cheeses from the trolley
11.00 supplement

Pineapple, crumble, coconut sorbet

WINE PAIRING 50.00

CORAVIN FINE WINE PAIRING 145.00

The menus have been created for the enjoyment of all guests at your table

**PLEASE SPEAK TO A MEMBER OF STAFF BEFORE ORDERING
IF YOU HAVE ANY ALLERGIES OR INTOLERANCES**

Menus are subject to change due to seasonality and produce availability

A discretionary 12.5% service charge will be added to your bill.
All prices include VAT.