

1999 - 2024

25th ANNIVERSARY CELEBRATION MENU

(To be taken by the whole table)
(Dishes are non-interchangeable)



To Start

Beetroot & Horseradish
Salmon, Dill & Apple
Potato & N25 Caviar
Crab & Espelette
Cep & Soy



CEVICHE OF HALIBUT

Mango and passion fruit



ORKNEY SCALLOP

Leeks, Champagne butter sauce, N25 caviar



SAUTÉED FOIE GRAS AND LANGOUSTINE

Braised fennel, potato croustillant,
Coteau du Layon sauce



STEAMED FILLET OF DOVER SOLE

Lobster mousse, gratin of vegetable, mustard &
Espelette pepper



ROAST BREAST OF SQUAB PIGEON

Confit leg, Roscoff onion, creamed cabbage,
salt baked celeriac



PRALINE PARFAIT

Blueberry compote & candied pecans



APPLE CRUMBLE SOUFFLÉ

Crème anglaise, blackberry sorbet



COFFEE & PETIT FOURS

£6.50

TASTING MENU £185.00

WITH MATCHING DISCOVERY WINES £300.00

WITH MATCHING PRESTIGE WINES £385.00

**WITH MATCHING PRESTIGE WINES & GLASS OF KRUG
CHAMPAGNE AS A WELCOME DRINK £460**

A discretionary service charge of 10% will be added

Food allergy and intolerances:

please inform a member of the front of the house
when placing your order