

Menu

Jardin

£250

Amuse-bouche

Green asparagus from Wye Valley,
kumquat condiment
and Ivy House Farm whole milk

Artichoke, shiso and Périgord truffle

Cookpot of seasonal vegetables
and fruit

Spelt, Jérôme Galis green peas,
morels and wild garlic

Assortment of French cheeses

Golden apple and cider,
smoked raw cream, Granny Smith
and sweet clover sorbet

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.