

BILLECART-SALMON WINE DINNER

FIVE-COURSE MENU WITH WINE PAIRING £175
THURSDAY, APRIL 30, 2026

*"Bubbles flowing, London glowing,
the night has officially begun"*

SNACKS

Crispy oyster, chilli, yuzu

Truffled chicken liver parfait

Le Réserve NV en Magnum

STARTER

Swordfish crudo, ajo blanco

Le Blanc de Blancs, NV

MIDDLE COURSE

Halibut, smoked eel velouté, tempura courgette flower

Louis Salmon, 2012

MAIN COURSE

Duck breast, white asparagus, kumquat

Le Rosé NV

PUDDING

Elderflower panna cotta, Yorkshire rhubarb

Elizabeth Salmon Rosé, 2012



If you have a food allergy or intolerance, please inform a member of our team on ordering.
A discretionary 15% service charge will be added to your bill. All prices include VAT.