

Tasting Menu

£285

Hand-dived scallop,
citrus beurre blanc and Kristal caviar

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

Native lobster, artichoke,
shiso and Périgord truffle

Cornish turbot, Kalibos cabbage,
walnut, watercress, sea urchin
and plancton emulsion

Saddle venison from Rhug Estate,
iodized butternut squash, barnacles
and marigold

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.