

Wine

by the glass

Lunch

Menu

3-COURSE MENU £125

INCLUDES COFFEE OR TEA &
MINERAL WATER

WHITE WINE

125 ML

2022 *Chablis Vieilles Vignes* £17
Domaine Testut
Burgundy, France

2023 *Sancerre Sauvage* £29
Pascal Jolivet
Loire Valley, France

2021 *Santa Rita Hills Chardonnay* £42
Sanford & Benedict
Tyler Winery
California, USA

RED WINE

125 ML

2022 *Hemel-En-Aarde Pinot Noir* £18
Cap Maritime
Western Cape, South-Africa

2023 *Crozes-Hermitage* £25
Les Marguerites
Julien Cécillon
Rhône Valley, France

2019 *Toro Pintia* £38
Tempos Bodegas
Vega Sicilia
Castile and Leon, Spain

Cauliflower cooked in a brioche,
Comte Garde Exceptionnelle
and black truffle

Cookpot of seasonal vegetable
and fruit

● Hand-dived scallop,
citrus beurre blanc and Kristal caviar
(supplement £25)

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Fillet of line-caught seabass,
crapaudine beetroot and watercress

Dry aged beef,
butternut squash and walnut

● Lobster medallion, chicken quenelle
with Périgord truffle
and homemade semolina pasta
(supplement £25)

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Mediterranean citrus with olive oil
and confit seaweed

Chocolate from
our Manufacture in Paris

Assortment of French cheeses
(supplement £10)

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.

Wednesday 24th December 2025

CHRISTMAS EVE WINE PAIRING

NV *R Pouillon Grande Vallee*
Extra-Brut

2019 *Riesling Clos Liebenberg*
Domaine Valentin Zusslin

2022 *Puligny-Montrachet*
Le Trezin Marc Colin

2021 *Morey-Saint-Denis*
Domaine Amiot-Servelle

NV *Macvin du Jura*
Domaine de la Tournelle

2016 *Sauternes*
Château Suduiraut

£130 PER GUEST

CHRISTMAS EVE DINNER MENU

Dorset crab, celeriac
with Granny Smith apple
and Kristal caviar

Seared duck foie gras, parsley root
and pickled walnut

Line-caught sea bass, butternut squash,
crushed seed and black truffle

Roasted breast of Challans duck, turnip
and orange essence

Colston Bassett Stilton
with grape condiment

Yule log our way

£340 PER GUEST

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member of the restaurant team know upon placing your order.
A discretionary 15% service charge will be added to your bill.
All prices include VAT.

Thursday *25th* *December* 2025

CHRISTMAS DAY LUNCH WINE PAIRING (INCL. IN MENU PRICE)

2000 *Duval-Leroy*
Femme de Champagne
Premier Cru Blanc de Blancs

2019 *Riesling Clos Liebenberg*
Domaine Valentin Zusslin

2022 *Condrieu Chanson*
François Merlin

2022 *Puligny-Montrachet*
Le Trezin Domaine Marc Colin

2020 *Chambolle-Musigny*
1er Cru Les Charmes
Domaine Amiot-Servelle

2016 *Sauternes*
Château Suduiraut

CHRISTMAS DAY LUNCH MENU

Chestnut velouté, roasted Guinea fowl
and black truffle

Duck foie gras terrine, baked apple
and toasted brioche

Blue lobster, butternut squash,
fermented shallot condiment and lemon

Cornish turbot, Agria potato,
watercress and pickled hazelnut

‘Jaune des Landes’ capon,
truffled ‘caillette’ and cranberries

Yule log our way

£490 PER GUEST

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member of the restaurant team know upon placing your order.
A discretionary 15% service charge will be added to your bill.
All prices include VAT.

Wednesday 31st December 2025

NEW YEAR'S EVE DINNER WINE PAIRING 1ST SITTING

2000 *Duval-Leroy*
Femme de Champagne
Premier Cru Blanc de Blancs

2019 *Riesling Clos Liebenberg*
Domaine Valentin Zusslin

2020 *Chambolle-Musigny*
1er Cru Les Charmes
Domaine Amiot-Servelle

2022 *Savoie - Chasselas Face au Lac*
Les Vignes de Paradis
Dominique Lucas

2009 *Colheita Port*
Quinta do Noval

£130 PER GUEST

NEW YEAR'S EVE DINNER MENU 1ST SITTING

Lightly poached langoustine,
tangy wakame condiment
and Kristal caviar

Seared duck foie gras, celeriac
and black truffle

Cornish turbot, caramelised salsify,
rocket and toasted almond

Farmhouse Vacherin cheese

Chocolate delight

£340 PER GUEST

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member of the restaurant team know upon placing your order.
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Wednesday 31st December 2025

NEW YEAR'S EVE DINNER WINE PAIRING (INCL. IN MENU PRICE)

2000 *Duval-Leroy*
Femme de Champagne
Premier Cru Blanc de Blancs

2019 *Riesling Clos Liebenberg*
Domaine Valentin Zusslin

2022 *Condrieu Chanson*
François Merlin

2022 *Puligny-Montrachet*
Le Trezin Domaine Marc Colin

2012 *IGP Alpilles*
Domaine de Trevallon

2022 *Savoie - Chasselas Face au Lac*
Les Vignes de Paradis
Dominique Lucas

2009 *Colheita Port*
Quinta do Noval

Midnight Champagne
NV R Pouillon Grande Vallee
Extra-Brut

NEW YEAR'S EVE DINNER MENU 2ND SITTING

Lightly poached langoustine,
tangy wakame condiment
and Kristal caviar

Seared duck foie gras, celeriac
and black truffle

Scottish lobster, cauliflower,
white truffle and homardine sauce

Cornish turbot, caramelised salsify,
rocket and toasted almond

Beef tenderloin, Jerusalem artichoke
and black truffle

Farmhouse Vacherin cheese

Chocolate delight

£700 PER GUEST

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member of the restaurant team know upon placing your order.
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