

Dinner

TUESDAY 9 SEPTEMBER 2025

Wines

2017 *Les Frères Mignon*
1er Cru Terroir de Cuis Extra Brut
Champagne, France

2023 *Pouilly-Fumé Indigène*
Pascal Jolivet
Loire Valley, France

2021 *Chardonnay Las Pizarras*
Errazuriz
Valle del Aconcagua, Chile

2020 *Mas de Daumas Gassac*
Languedoc-Roussillon, France

2022 *Chardonnay Beerenauslese*
Helmut Lang
Burgenland, Austria

NV *White Port 40 Years Old*
S.Leonardo
Quinta do Mourao
Porto, Portugal

 Hand-dived scallop, citrus beurre blanc and Kristal caviar

 Scottish langoustine, Tarleton tomatoes – fresh and fermented, smoked marrow and rosehip

 Line-caught seabass, crapaudine, wasabi and sorrel

 Honey roast Sladesdown Duck, girolle, sweetcorn and beans, ragout and whey live honey

 Banks blackberries, muscovado, woodruff and oxalis

 Soft / crunchy chocolate from our Manufacture in Paris and buckwheat, whisky sauce, cocoa sorbet

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.