

# Tasting Menu

£285

Hand-dived scallop,  
citrus beurre blanc and Kristal caviar

Roasted cep, chestnut mousse  
and oxalis

Native lobster, artichoke,  
shiso and Périgord truffle

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

Pigeon from Anjou,  
crapaudine beetroot, bottarga  
and wasabi

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.