

# Tasting Menu

£210

Hand-dived scallop,  
citrus beurre blanc and Kristal caviar

Beetroot, mackerel and wasabi

Lobster medallion,  
chicken quenelles, Périgord truffle  
and homemade semolina pasta

Cornish turbot, Kalibos cabbage,  
chestnut and clementine

Saddle of Denbighshire venison,  
butternut squash and kombu

Assortment of French cheeses

Vassout pear, curd and citron 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.