

Duck foie gras from Landes

Marinated Cévennes onion, lemongrass, champignon de Paris and lemon thyme

Sicilian red prawn

Oscietra caviar, sorrel, crème fraîche

£42 supplement

Cep tart

24 month Comté, vin jaune d'Arbois, "persillade"

Bluefin tuna

Artichoke Barigoule consommé, chickpea "socca", coriander

"Blanquette de veau"

Veal sweetbread and puffed buckwheat

"Œuf noir"

Grilled scallop

Cauliflower, coconut and galangal emulsion

Roast grouse from Rhug Estate

Lardo di Colonnata, hazelnut, pink peppercorn, braised lentils

Lemon sole

Charred leek, cockle velouté, laitue de mer, pomme purée

A5 Gunma Wagyu beef

Black truffle

£95 supplement

Brittany turbot

Boudin noir, girolle, young sorrel

Li Chu chocolate

Vanilla, miso

Coconut

Piedmont hazelnut, white chocolate

Soufflé

Chartreuse, baba, lime

Four Courses £110
Additional Cheese course £18

Please advise us of any allergies or dietary requirements