

Caviar

Cornish mackerel

Duck foie gras

“Clam chowder”

Aged Kaluga caviar £12 supplement

“Œuf noir”

“Bouillabaisse”

or

Blue lobster “Farci”

£32 supplement

Limousin veal sweetbread

Rhubarb & Champagne

Caranoa chocolate

£155 per person

£270 including matching wines

Additional cheese course £18

Menu to be taken by the entire table

Please advise us of any allergies or dietary requirements.

20% VAT is included

A discretionary 12.5% service charge will be added to the final bill.

Cornish mackerel
or
Oyster “Vichyssoise”
Greenhouse selection aged Kaluga caviar
£42 supplement

Duck foie gras

“Œuf noir”

“Bouillabaisse”

Landes chicken
“Hunter style”
With black Winter truffle £28 supplement

Soufflé

£125 per person

Additional cheese course £18

Menu to be taken by the entire table
Please advise us of any allergies or dietary requirements.

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