

5 COURSE TASTING

£165 PER PERSON

CANAPÉS

CRUDITÉS DE PRINTEMPS

Spring Crudités - Onion Soubise, Thai Basil Pesto, Colatura

OR

CAVIAR OSCIETRA

Devon Smoked Eel, Cured Sea Bass, Potato (+ £35PP)

GALETTE BRETONNE

Brittany Galette - Morel "farci", Wild Garlic, Buckwheat

OR

LE SAINT PIERRE DE PLYMOUTH

John Dory - Brown Crab, Fresh Pea, Lemon Verbena

TROU NORMAND

"Chartreuse"

CAILLE DE CHEZ MR DUPLONTIER

Quail - English Green Asparagus, Chestnut Gnocchi, Vin Jaune

OR

CANARD SALÉ CREEDY CARVER

Aged Duck - Black Pudding, Onion Grelot, Manuka Honey

SELECTIONS DE FROMAGES AFFINÉS

Selection of Aged Cheeses - English Rhubarb, Sourdough, Salted Butter (+ £26PP)

FRAISE GARIGUETTE

Gariguette Strawberry - Elderflower, French Meringue, Cheesecake "Chantilly"

OR

CHOCOLAT DE LA MAISON NICOLAS BERGER

Chocolate - Almond, Coffee

PETIT FOURS

Where Escoffier's principles and British seasons converge in a modern vision.

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. Adults need around 2000 kcaals a day. A discretionary 15% service charge will be added to your bill.