

7 COURSE TASTING

£185 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)

BOUILLABAISSE

Fish Stew - Cornish Mackerel, Finger Lime, Fennel

GALETTE BRETONNE

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

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.