

## 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 M DUPLANTIER

*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 kcals a day. A discretionary 15% service charge will be added to your bill.