

5 COURSE TASTING

£140 PER PERSON

CANAPÉS

PROVENCE TOMATO

Sauce "Vierge", Collatura, Burrata Cream

OR

CAVIAR OSCIETRA

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

PISSALADIÈRE

Scottish Girolle - Limousin Veal Sweetbread, Sheep Milk "Sabayon"

OR

BARBUE

Brill - Dorset Crab, Cockles, Grey Shrimp

TROU NORMAND

"Chartreuse"

CAILLE DES PYRÉNÉES

Quail From Pyrennés - Fresh Pea "French Style", Vin Jaune

OR

CANARD SALÉ CREEDY CARVER

Aged Duck - Black Pudding, Onion Grelot, Manuka Honey

SELECTIONS DE FROMAGES AFFINÉS

Selection of Aged Cheeses - Plum, Gem Lettuce, Rye Bread (+ £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 kcs a day. A discretionary 15% service charge will be added to your bill.