

7 COURSE TASTING

£185 PER PERSON

CANAPÉS

PROVENCE TOMATO
Sauce "Vierge", Collatura, Burrata Cream

OR

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

BOUILLABAISSE
Fish Stew - Cured Mackerel, Finger Lime, Meyer Lemon

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

BARBUE
Brill - Dorset Crab, Cockles, Grey Shrimp

TROU NORMAND
"Chartreuse"

CAILLÉ 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.