

LUNCH TASTING MENU

£85 PER PERSON + A GLASS OF CHAMPAGNE

WINE PAIRING + £38 PER PERSON

CANAPÉS



PISSALADIÈRE

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

COTES DU JURA SAVAGNIN, DOMAINE DE SAINTE MARIE, JURA, FRANCE

OR

PROVENCE TOMATO

Sauce "Vierge", Collatura, Burrata Cream

2024 ETOILE, MIRABEAU, COTES DE PROVENCE, FRANCE



CAILLE DES PYRÉNÉES

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

2011 AUXEY-DURESSES 1ER CRU, TAUPENOT-MERME, BURGUNDY, FRANCE

OR

CANARD SALÉ CREEDY CARVER

Aged Duck - Black Pudding, Onion Grelot, Manuka Honey

2021 VINSOBRES, CHÂTEAU DE ROUANNE, RHONE VALLEY, FRANCE



FRAISE GARIGUETTE

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

2003 VOUVRAY MOULLEUX CUVÉE SAINT MATIN, FRANCE

OR

CHOCOLAT DE LA MAISON NICOLAS BERGER

Chocolate - Almond, Coffee

2018 VIN SANTO SILVIO NARDI, TUSCANY, ITALY



PETIT FOURS

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