LUNCH TASTING MENU

£68 PER PERSON

WINE PAIRING +£38 PER PERSON

CANAPÉS

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PISSALADIÈRE

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

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

OR

MAQUEREAU MARINÉ

Cured Mackerel – Carlingford Oyster, Vichyssoise Soup

2024 ETOILE, MIRABEAU, COTES DE PROVENCE, FRANCE

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CAILLE *DES PYRÉNÉES*

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

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

OR

LAPIN BALLOTINE

Rabbit – Fine Green Bean, Iberico Ham, Green Olive

2021 VINSOBRES, CHÂTEAU DE ROUANNE, RHONE VALLEY, FRANCE

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PÊCHE JAUNE

Yellow Peach, Rosemary, Bourbon Vanilla Cheesecake Cream

2003 VOUVRAY MOULLEUX CUVEE SAINT MATIN, FRANCE

OR

CHOCOLAT *DE LA MAISON NICOLAS BERGER*

Chocolate – Almond, Coffee

2018 VIN SANTO SILVIO NARDI, TUSCANY, ITALY

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