

Tasting Menu

£285

Hand-dived scallop,
citrus beurre blanc and Kristal caviar

Aubergine, smoked sardine
and lemon balm

Lobster medallion,
chicken quenelles, Périgord truffle
and homemade semolina pasta

Cornish turbot, courgette
and sea thong marinated
with green anise, apricot

Grilled 'cœur de bœuf' tomato steak,
capers and parsley,
Wagyu beef from Highlands

Assortment of French cheeses

Raspberries in their natural way,
sorrel and Espelette pepper

A discretionary 15% service charge will be added to your final bill. All prices include VAT.

Our menu contains allergens.
If you suffer from a food allergy or intolerance please let a member of the restaurant team know upon placing your order.