

# Tasting Menu

£285

Barattiere cucumber with fresh almond  
and cured dry tuna

Hand-dived scallop, citrus beurre blanc  
and Kristal caviar

Native lobster, artichoke,  
shiso and Périgord truffle

Cornish turbot, Swiss chard,  
trombetta courgette and apricot

Farmhouse veal fillet, sweetbread,  
aubergine, oyster and buckwheat

Assortment of French cheeses

Strawberries in their natural way,  
rocket emulsion and pistachio sorbet

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.