

Tasting Menu

£285

Wild mushroom, blackcurrant,
oxalis and cocoa nib

Hand-dived scallop, citrus beurre
blanc and Kristal caviar

Native lobster, artichoke,
shiso and Périgord truffle

Dover sole, Tom's watercress, hazelnut
and Agria

Saddle of venison from Rhug Estate
studded with lardo delle Apuane,
Kalibos cabbage
and charred apple condiment

Assortment of French cheeses

Mediterranean citrus with olive oil
and confit seaweed

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.