

Menu

Jardin

£250

Amuse-bouche

Jérôme Galis asparagus, wild morel
and Arbois wine

Artichoke, Swiss chard and basil

Cookpot of seasonal vegetable
and fruit

Spelt, crapaudine beetroot,
wild garlic and marigold

Assortment of French cheeses

Kumquat variation,
pumpkin seed praline
and lemon 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.