

# Tasting Menu

£285

Hand-dived scallop,  
citrus beurre blanc and Kristal caviar

Jérôme Galis asparagus, wild morel  
and Arbois wine

Lobster medallion, sweetbread,  
chicken quenelle with Périgord truffle  
and homemade semolina pasta

Fillet of Cornish turbot,  
green pea from Provence  
and cardamom

Pigeon from Jean-Jacques Boga,  
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.