

AUTUMN MENU

WILD BOAR broth
mushrooms, sweetscented marigold



Seared DUCK FOIE GRAS
celeriac, juniper berry



Hand-dived SEA SCALLOP
fermented cabbage and black garlic



Fillet of TURBOT, leek, grapefruit



Dry-aged BEEF
pumpkin, bone marrow and parsley



COMTÉ Garde Exceptionnelle, cru 2016



FIG from Provence
walnut and Borniambuc cream

£ 185