

SPRING MENU

GREEN ASPARAGUS from Provence
caviar and bottarga



Seared DUCK FOIE GRAS
walnut and morel mushrooms



OCTOPUS, fennel, 'bouillabaisse' reduction



Cornish TURBOT, broccoletti, smoked eel



'JAUNE DES LANDES' chicken
Jersey potatoes, borage



COMTÉ Garde Exceptionnelle, cru 2016



RHUBARB, almond and Kampot pepper

£ 185

A discretionary 14% service charge will be added to your 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.