

Tasting

Menu

£170

Fermented green asparagus
from Provence, caviar

Confit duck foie gras,
heritage beetroot
rhubarb from Yorkshire

'Sauté gourmand' of lobster
truffled chicken quenelles

Fillet of John Dory, shellfish
Grisette courgette, fava bean

Milk-fed lamb from Pyrénées,
carrots and wild garlic

Assortment of French cheeses

Exotic fruit contemporary vacherin