

Menu

Tasting

£150

Dorset crab, celeriac and caviar

Confit duck foie gras, grape,
rocket and wasabi

'Sauté gourmand' of lobster
and truffled chicken quenelles

Turbot, aubergine, shellfish
and lemon balm

'Jaune des Landes' chicken,
wild mushrooms, Swiss chard

Assortment of French cheeses

Raspberry and watercress
contemporary vacherin