

# Tasting Menu

£170

Caramelized celeriac, caviar  
and smoked eel

Marinated Scottish langoustine  
green peas and watercress

Lobster medallion,  
chicken quenelles, Périgord truffle  
and homemade semolina pasta

Turbot, sorrel and heritage radishes

Farmhouse veal medallion  
artichoke, chickpeas and sage

Assortment of French cheeses

Raspberry and shiso  
contemporary vacherin

A discretionary 14% 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.