

Tasting Menu

£170

Dorset crab, courgette, squid
and caviar

Marinated sea bass
Reine Claude plums and samphire

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

Line-caught turbot,
crapaudine beetroot, coffee

Pigeon from Brittany,
aubergine, sardine and lemon balm

Assortment of French cheeses

Blackberry / mint
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.