

TASTING MENU

Dorset CRAB, celeriac and caviar



Confit duck FOIE GRAS
cherry, almond and basil



'Sauté gourmand' of LOBSTER
truffled chicken quenelles



Line-caught SEA BASS
heritage tomatoes and black cardamom



Saddle of LAMB, green peas and mint



Assortment of four FRENCH CHEESES



RASPBERRY and HIBISCUS
contemporary vacherin

£ 145