

MENU COCOTTE

Paris mushroom soup, crème fraîche, nutmeg
Whole roast Norfolk Black chicken, trompette mushrooms, aligot, jus gras
Madagascan vanilla crème brûlée, palmiers
£62.00

MENU CHARCUTIÈRE

Boudin noir, celeriac remoulade, celery and hazelnut salad
Veal rump, grilled lettuce, Alsace bacon, grelot onions
Caramelised apple and vanilla millefeuille, blackberry sorbet
£68.00

MENU RÔTISSOIRE

Citrus-cured salmon, Kohlrabi, kaffir lime, coriander
Spit roast Denham Estate venison, celeriac, chanterelles, hazelnuts
Caramelia mousse, bitter chocolate, Pedro Ximenez ice-cream
£76.00

MENU CLASSIQUE

Diver caught Orkney scallop, suckling pig belly, roast carrots, pickled kumquats
Scotch Buccleuch beef Wellington, king oyster mushroom persillade, mousseline potatoes
House cancoillotte, potato and ceps
Blackberry soufflé, 'Ivy Farm' clotted cream ice-cream
£83.00

All prices are inclusive VAT. A discretionary 12.5% service charge will be added to your bill.
Food Allergies or Intolerances
If you are allergic or intolerant to any food products, please advise a member of the service team.
Information about ingredients is available on request.