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### **Aperitif**

Freshly shucked Gillardeau Oysters	£4
Nocellara olives	£4
Vacherin Mont D'Or baked with truffle oil	£26
42 month aged Ibérico, Jamón de Bellota	£36

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### **A La Carte**

Accompaniment of Périgord truffles (4g) £10

### **Starters**

3 Gillardeau Oysters – 3 styles  
Salmon gravadlax, watercress, crème fraiche  
Sweet corn velouté, bellota & langoustine  
Foie gras mi-cuit, burnt brioche & pear chutney

### **Main Course**

Lobster 'Thermidor', sauce Mornay  
Red mullet, coquillage, meadowsweet jus  
28 days dry aged beef fillet, jus gras, confit vegetables

### **Desserts**

Cassis sorbet, yoghurt, wild berries, Valrhona Ivoire crumble  
Valrhona ganache, single malt whiskey, coffee and caramel  
Selection of French cheese (£3 supplement)  
Truffled Brillat Savarin, smoked sea salt (£4 supplement)

**2 courses £39.50 | 3 courses £46.50 | 4 courses £56.50**

**S | Yuma | Hashemi**

## Tasting Menu

Gillardeau | kimchi | cucumber

2015 Sancerre 'Chavignol', Vincent Delaporte, Loire, France (75ml)

2015 Pewsey Vale 'The Contours' Riesling, Eden Valley, S.A, Australia (75ml)

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Foie gras | leeks | Quatre Épices

2012 Domaine Marcel Deiss Pinot Gris, Alsace, France (75ml)

*Mv Krug Grande Cuvée, Reims, France (taste)*

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Onzen egg | coquillage | meadowsweet jus

2014 Terras d'Alter Viognier, Alto Alentejo, Portugal (75ml)

2015 Pierre Gaillard Condrieu, Malleval, France (75ml)

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Pigeonneau | pastilla | pistachio

2013 Domaine Huguenot Marsannay, Burgundy, France (75ml)

2009 Domaine Confuron-Cotetidot Vosne-Romanee, Burgundy, France (75ml)

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Truffled Brillat-Savarin | smoked sea salt

2013 Domaine Giles Robin 'Alberic Bouvet' Crozes Hermitage, Rhone, France (75ml)

2008 Chateau Gloria, St. Julien, Bordeaux, France (75ml)

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Cassis sorbet | yoghurt | wild berries

2012 Château Monteils Sauternes, Bordeaux, France (75ml)

2013 Mas Amiel Maury, Roussillon, France (75ml)

6 course Tasting menu priced at £68 per person

Secret wine pairing £27 supplement

Treasury wine pairing £67 supplement

S | Yuma | Hashemi