

Starters

Octopus | chorizo | lemon

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Heirloom tomato | Burrata | wild garlic

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Cornish mussel velouté | saffron

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Foie gras mi cuit | brioche | pears

Main Course

Skrei cod | borscht vegetables

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Black Angus beef | vegetable confit

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Wood pigeon | cous cous | green yoghurt

Desserts

Crunchy apple | cream goats cheese | elderflower

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Chocolate ganache | caramelised banana | passion fruit ice cream

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Bergamot curd | basil | lemon verbena sorbet

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A selection of French cheeses with accompaniments
(3 pounds supplement)

Comté fruité | Sainte-Maure de Touraine | Brie de Meaux | Le Roquefort Orchis

| 3 courses 46.50 or 4 courses for 56.50 |

S | Yuma | Hashemi

Please select | one starter | one main course | one dessert
To create your bespoke set menu

Please inform us, in advance, of any dietary requirements within the group,
so can cater for this on the day itself.