

Enjoy true luxury whilst celebrating with family and friends or entertaining colleagues and clients



Begin the evening with chilled champagne and canapés as you are seated in the beautifully appointed private dining room.

Select from a choice of exquisite menus so you can tailor the experience.

Customise your table with flowers, personalized menus, exclusive gifts and table plans as desired.

Call us on 020 7636 1178 for more information.





Pied à Terre

Dinner Menu £60 per person

Canapés

-

Scottish Beef Tartare/ Smoked Olive Oil/ Quail Egg/ Belgian
White Chicory/ Crispy Shallots/ Liliput Capers

Or

Seared Cornish Mackerel with Cocoa Butter/ Pickled
Beetroot/ Cucumber/ Horseradish/ Monksbeard/ Dill Oil

Or

Carrot Veloute/ Ginger/ Greek Trahana/ Pickled Celery/
Toasted Oats **(V)**

-

64 Days Old Duckling from Challans/ Celeriac and King
January Cabbage Napoleon/ Winter Truffle Jus/ Shallot and
Matcha Tea

Or

Lemon Sole/ Delica Pumpkin/ Bouillabaisse/ Staka Pomme
Puree/ Burnt Lemon/ Home Pickled Redcurrants/ Alexander

Or

Cauliflower/ Black Curry/ Cous Cous/ Vanilla/ Almond and
Ras el Hanout Emulsion **(V)**

-

Banoffee Pie/ Maldon Salt/ Cocoa/ banana Split/ Caramelised
Pecan Nuts

Or

Farmhouse Cheeses

*This menu is to be treated as a sample only.
Due to being based on our Du Jour menu,
the dishes are subject to change right up
until the day of reservation.*

*Please let us know any dietary requirements or allergies at the time of booking so that we can
ensure this menu will be suitable for your guests.*



Seasonal Menu £75 per person

Canapés

-

Garden of Eden

-

Beurre Noisette Tranche of Skate Wing/ Cauliflower/
Black Curry/ Vanilla/ Fresh Seaweed/ Grapefruit

-

Smoked Quail/ Celeriac/ Winter Truffles/ Piedmont
Hazelnuts/ Confit Egg Yolk

-

Lime Sorbet/ Beurre Noisette Streusel/ Greek Yoghurt
Foam

-

Pineapple Plantation Rum Baba/ Olive Oil Confit
Pineapple/ Clotted Cream/ Coriander/ Caviar Maldon
Salt

-

Petit Fours

Please let us know any dietary requirements or allergies at the time of booking so that we can ensure this menu will be suitable for your guests.



A la Carte Menu

2 Courses £65 per person

3 Courses £80 per person

*For 8+ Guests we offered Reduced A la Carte;
Please choose 3 dishes from each course to be
offered for your reservation*

Starters

Signature Starter: Smoked Quail/ Celeriac/ Winter Truffles/ Piedmont Hazelnuts/ Confit Egg Yolk
Akemi Yokoyama's Yumenishiki Rice/ A5 Japanese Wagyu Sirloin/ Wild Garlic/ Gorse Flowers/ Padron Pepper
Orkney Scallops/ Cornish Sardines/ Jerusalem Artichokes/ Homemade Tandoori Spices/ Bagna Cauda/ Bottarga
Foie Gras 'Au Torchon'/ Wild Strawberries/ Pickled White Asparagus/ Homemade Tete de Moine Croissant
"Garden of Eden" **(V)**

Mains

Beurre Noisette Tranche of Skate Wing/ Cauliflower/ Black Curry/ Vanilla/ Fresh Seaweed/ Grapefruit **(Optional supplement of 12.5g of Halen Môn Caviar de Neuvic £15)**
Lemon Sole A La Barigoule/ Baby Artichokes/ Parsley/ Pink Radicchio/ Riesling/ Broad Beans & Gem Lettuce Fricassee
Agneau à la Grecque/ Aubergine/ Lamb Ferrero Rocher/ Black Truffled Potatoes/ Cucumber/ Rosemary Jus
Essex Fallow Deer/ Roscoff Onion/ Baby Italian Artichokes/ Juniper and Foie Gras Gnocchi/ Blackberries
Cauliflower/ Black Curry/ Cous Cous/ Almond and Ras el Hanout Emulsion **(V)**
Celeriac Rose/63degree Confit Egg Yolk/ 24 Month Old Parmesan/ Black Winter Truffles/ Burnt Red Pepper and Black Garlic Consommè/ Piedmont Hazelnuts **(V)**

Desserts

Bramley Apple Terrine/ Banana Cake/ Cocoa/ Orange Sorbet/ 100% Chocolate Mousse/ Lemon Balm
Pineapple Plantation Rum Baba/ Olive Oil Confit Pineapple/ Clotted Cream/ Coriander/ Caviar Maldon Salt
Caranoa Chocolate Crèmeux/ Pistachio/ Beetroot/ Port/ Passion Fruit/ Pistachio & Amaretto Ice Cream
Farmhouse Cheeses

Please let us know any dietary requirements or allergies at the time of booking so that we can ensure this menu will be suitable for your guests.



Tasting Menu

£105 per person

Canapés

-

'Garden of Eden'

-

King Prawn Tartare/ Yuzu/ Kale/ Black Quinoa/ Rock Samphire

-

Orkney Scallops/ Cornish Sardines/ Jerusalem Artichokes/ Homemade
Tandoori Spices/ Bagna Cauda/ Bottarga

-

Beurre Noisette Tranche of Skate Wing/ Cauliflower/ Black Curry/
Vanilla/ Seaweed/ Grapefruit

-

Quail/ Celeriac/ Winter Truffles/ Piedmont Hazelnuts/ Confit Egg Yolk

-

Selected Cheese/
Charcoal Lavoche/ Madeira

-

Lime Sorbet/ Beurre Noisette Streusel

-

Plantation Pineapple Rum Baba/ Olive Oil Confit Pineapple/ Clotted
Cream/ Coriander/ Caviar Maldon Salt

-

Petit Fours

Classic Wine Flight: £80 per person

Please let us know any dietary requirements or allergies at the time of booking so that we can ensure this menu will be suitable for your guests.



Vegetarian Tasting Menu

£94 per person

Canapés

-

'Garden of Eden'

-

Organic Spelt Risotto/ Coconut/ Saffron/ Spring Onion/ Wild Puffed Rice

-

Carrot Velouté/ Ginger/

Greek Trahana/ Pickled Celery/ Toasted Oats

-

Celeriac Rose/ 63° Confit Egg Yolk/ 24 Month Old Parmesan/ Black
Winter Truffle/ Burnt Red Pepper and Black Garlic Consommé/ Piedmont
Hazelnuts

-

Cauliflower/ Black Curry/ Cous Cous/ Almond and
Ras el Hanout Emulsion

-

Selected Cheese/

Charcoal Lavoche/ Madeira

-

Lime Sorbet/ Beurre Noisette Streusal

-

Plantation Pineapple Rum Baba/ Olive Oil Confit Pineapple/ Clotted
Cream/ Coriander/ Caviar Maldon Salt

-

Petit Fours

Classic Wine Flight: £80 per person

Please let us know any dietary requirements or allergies at the time of booking so that we can ensure this menu will be suitable for your guests.



Pied à Terre

Vegan Tasting Menu

£94 per person

Canapés

-

'Garden of Eden'

-

Organic Spelt Risotto/ Coconut/ Saffron/ Spring Onion/ Wild
Puffed Rice

-

Carrot Velouté/ Ginger/ Pickled Celery/ Toasted Oats

-

Celeriac Rose/ Black Winter Truffle/ Burnt Red Pepper and Black
Garlic Consommé/ Piedmont Hazelnuts

-

Cauliflower/ Black Curry/ Cous Cous/ Almond and Ras el Hanout
Emulsion

-

Selected Vegan Cheese/Charcoal Lavoche/ Madeira

-

Lime Sorbet/ Beurre Noisette Streusal

-

Bramley Apple Terrine/ 100% Chocolate Mousse/ Banana
Cinnamon Cake/ Orange Sorbet/ Lemon Balm

-

Petit Fours

Classic Wine Flight: £80 per person

Please let us know any dietary requirements or allergies at the time of booking so that we can ensure this menu will be suitable for your guests.



Discovery Tasting Menu £145 per person

Let our Head Chef Asimakis take you on a surprise menu with his selection of 10-course menu based on the freshest and most prime ingredients he has available on the day.



*Word Tour Wine Flight: £99 per person
Exclusive Wine Flight: £145 per person*

Please let us know any dietary requirements or allergies at the time of booking so that we can ensure this menu will be suitable for your guests.