

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



Begin the evening with chilled champagne and canapés in our snug bar before being 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.





# Dinner Menu

## £50 per person

Canapés

-

Poached Hen's Egg

*Whipped Goats Cheese Curd, Pickled Beetroots, Alexander Oil*

Or

Pan Fried Scallops

*Carrot and Star Anise, Ras el Hanout Sauce*

Or

Salad of Spring Leaves (v)

*White Pickled Asparagus, Parsley Gremolata, Bleu des Causses, Greek Verjus*

-

Cornish Cod

*Black Tagliatelle/ Bagna Cauda/ Lumpfish Roe/ Monk's beard*

Or

Ballotine of Poussin

*Potato Fondant/ Sweetcorn Ragout/ Sorrel*

Or

Jerusalem Artichoke (v)

*Shimiji, Pain d'Epices*

-

Namelaka of Bitter Chocolate

*Sacher Biscuit/ Feuillantine/ Candied Apricots/ Champagne and Peach Sorbet*

Or

Farmhouse Cheeses

*The Dinner Menu is to be treated as a sample only. Due to being based on our Du Jours 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

-

Carrot and Ginger Soup

*Crystalised Ginger, Trahana, Parsley Oil*

-

John Dory

*Hearts of Palm, Homemade Tandoori, Razor Clams, Fricassée of Baby Gem Lettuce*

-

BBQ Essex Fallow Deer

*Burned Salsify, Charred Sweetcorn, Crispy Polenta*

-

Matcha Custard

*Blood Orange Espuma, Beurre, Noisette Streusel*

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Caramelia Chocolate Cremeux

*Dulce de Leche, Passionfruit, Banana, Fennel Pollen*

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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

Sea Bream Ceviche/ Nage/Lime/Basil/Smoked Almonds/Parsley/Bottarga

Salad of Spring Leaves/ White Pickled Asparagus/ Parsley Gremolata/ Bleu des Causses/ Jambon de Bayonne/ Greek Verjus

Seared Cuttlefish/ Spinach/ Winter Tomato/ Shellfish and Mastiha

Seared Foie-Gras/Carrot Veloute/Ginger/Greek Trahana/Pickled Celery/ Toasted Oats **(Supplement 10.00)**

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

Salad of Spring Leaves/ White Pickled Asparagus/ Parsley Gremolata/ Bleu des Causses/ Olive Oil/ Greek Verjus **(V)**

### Mains

Honey Glazed Lemon Sole/ Morels/ Green Asparagus/ Crushed Potatoes/ Baby Artichokes/Wild Garlic Foam

John Dory/Hearts of Palm/ Homemade Tandoori/ Razor Clams/Fricassée of Baby Gem Lettuce

Oxford Black and Sandy Assiette of Pork/ Sweet Pomme Purée/Watercress/ Chanterelles/ Grape Must Sauce

BBQ Essex Fallow Deer/Burned Salsify/ Charred Sweetcorn/ Crispy Polenta

Jerusalem Artichoke- Crushed, Purée, Crisp/ Sauternes/Shimiji/Pain d'Epices **(V)**

"A Celebration of Spring" **(V)**

### Desserts

Poached Gariguettes Strawberries/ Orange Cake/ Wild Strawberry/ 100% Chocolate Mousse/ Strawberry and Basil Sorbet

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

Caramelia Chocolate Cremeux/ Dulce de Leche/ Passion Fruit/Banana/Fennel Pollen

Farm House Cheeses

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# Prestige Tasting Menu

## £105 per person

### Canapés

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### Salad of Spring Leaves

*White Pickled Asparagus, Parsley Gremolata, Bleu des Causses, Jambon de Bayonne, Greek Verjus*

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### Sea Bream Ceviche

*Nage, Lime, Basil, Smoked Almonds, Parsley, Bottarga*

-

### Seared Cuttlefish

*Spinach, Winter Tomato, Shellfish and Mastiha*

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### John Dory

*Hearts of Palm, Homemade Tandoori, Razor Clams, Fricassee of Baby Gem Lettuce*

-

### Oxford Black and Sandy Assiette of Pork

*Sweet Pomme Puree, Watercress, Chanterelles, Grape Must Sauce*

-

### Selected Cheese

*Charcoal Lavoche, Pedro Ximenez*

-

### Matcha Custard

*Blood Orange Espuma, Beurre, Noisette Streusel*

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### Pineapple Plantation Rhum Baba

*Olive Oil Confit Pineapple, Clotted Cream, Coriander, Caviar Maldon Salt*

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### Petit Fours

*Discovery Wine Flight: £65 per person  
Classic Wine Flight: £95 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.*



# Prestige Vegetarian Tasting Menu

## £94 per person

Canapés

-

Salad of Spring Leaves

*White Pickled Asparagus, Parsley Gremolata, Bleu des Causses, Greek Verjus*

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Carrot Veloute

*Ginger, Greek Trahana, Pickled Celery, Toasted Oats*

-

“A Celebration of Spring”

-

Jerusalem Artichoke

*Crushed, Puree, Crisp, Sauternes, Shimiji, Pain d'Epices*

-

Green Asparagus

*Morels, Wild Garlic Foam, Crushed Potatoes, Lemon Puree, Baby Artichokes*

-

Selected Cheese

*Charcoal Lavoche, Pedro Ximenez*

-

Matcha Custard

*Blood Orange Espuma, Beurre, Noisette Streusel*

-

Pineapple Plantation Rhum Baba

*Olive Oil Confit Pineapple, Clotted Cream, Coriander, Caviar Maldon Salt*

-

Petit Fours

*Discovery Wine Flight: £65 per person  
Classic Wine Flight: £95 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.*





## Chefs 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.*