

PAVILLON

£148

MENU

CHIRASHI TARTLET NIÇOISE STYLE
Artichoke purée whipped with toasted sesame oil

RUNNY EGG YOLK RAVIOLE
*Filled with spinach and ricotta, Parmesan emulsion
(Add Périgord Black truffle £ 6/g)*

PAN-FRIED LANGOUSTINES "AU GRAND BAIN"
Curry mayonnaise and herb salad

SEARED VENISON FILLET WITH PORT WINE JUS
Foie gras, crispy potatoes

BERRIES « MÉLI-MÉLO » WITH SUGARFREE MERINGUE
Lemon verbena and "Génépi" jelly, vanilla cream, sorrel sorbet

CHAHAN'S ANGEL, CRISPY ORANGE FILO PASTRY
Orange blossom cream, pistachio, orange and blackberry vodka sauce

Classic Pairing - £90

Prestige Pairing - £220

*Please advise your server of any dietary requirements or allergies. Detailed allergens available upon request.
A discretionary 15% service charge will be added to your bill. Prices are inclusive of VAT*