

Cornish mackerel

Escabeche, carrot, vadouvan, coriander

Andignac duck foie gras

New season quince, five spice

Aged Kaluga Caviar

Cornish crab, cuttlefish, crème cru

£42 supplement

“Blanquette de veau”

Veal sweetbread, puffed buckwheat

“Clam chowder”

Confit potato, cockles, razor clam, Sarawak pepper  
Aged Kaluga caviar £6 supplement

Hare

“À la Royale”

Landes chicken

“Hunter style”

Duck

Provence fig, walnut, honey

Dover sole

Sicilian red prawn, saffron, ‘Bouillabaisse’

Provence fig

Fig leaf, sorbet

Santarem chocolate

Buckwheat, whisky

Soufflé

Pistachio, lime

Four courses £110

Additional cheese course £18

Menu to be taken by the entire table  
Please advise us of any allergies or dietary requirements.

*20% VAT is included*

*A discretionary 12.5% service charge will be added to the final bill.*