

Cornish sardine

Shochu, sea urchin, finger lime

Duck foie gras

Marinated Cévennes onion, lemongrass, champignon de Paris, lemon thyme

Sicilian red prawn

Oscietra caviar, sorrel, crème fraîche

£42 supplement

“Blanquette de veau”

Veal sweetbread, puffed buckwheat

Scallop

Smoked mussel, potato, leek

Œuf noir

Black truffle, Périgord jus, pain au lait

Pigeon

Celeriac, caraway, roasting jus

A5 Gunma Wagyu beef

£75 supplement

Turbot

Braised salsify, fresh chestnut, lardo di Colonnata

Venison

Juniper, Tokyo turnip, smoked bone marrow jus

Andoa chocolate

Rooibos, pine nuts

Coconut

Piedmont hazelnut, white chocolate

Soufflé

Chestnut, miyagawa, Cognac

Four courses £110

Additional cheese course £18

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.