

### Duck foie gras from Landes

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

### Provence tomato

Delicate gelée with buratta, confit tomato barbajuan, anchovy

### Oscietra caviar

Smoked sturgeon “mousse”, Cornish crab, dill

£75 supplement

### Bluefin tuna

Artichoke Barigoule consommé, chickpea “socca”, coriander

### Cep tart

24 month Comté, vin jaune d’Arbois, “persillade”

### “Blanquette de veau”

Veal sweetbread and puffed buckwheat

### Grilled scallop

Cauliflower, coconut and galangal emulsion

### Roast grouse from Rhug Estate

Lardo di Colonnata, hazelnut, pink peppercorn, braised lentils

### Lemon sole

Charred leek, cockle velouté, laitue de mer, pomme purée

### A5 Gunma wagyu beef

Black truffle

£95 supplement

### Brittany turbot

Boudin noir, girolle, young sorrel

### Li Chu chocolate

Vanilla, miso

### Coconut

Piedmont hazelnut, white chocolate

### Soufflé

Chartreuse, baba, lime

Four Courses £110

Additional Cheese course £18

Please advise us of any allergies or dietary requirements