

**Cornish mackerel**

Escabeche, carrot, vadouvan, coriander

**Andignac duck foie gras**

Five spice, quince

**Scottish langoustine**

Greenhouse selection aged Kaluga caviar  
£48 supplement

**Blue lobster “Farci”**

Sauce matelote, Madagascan vanilla  
£32 supplement

**“Clam chowder”**

Confit potato, cockles, Sarawak pepper

**“Œuf noir”**

Black truffle, fumaison, Périgord jus

**Landes chicken**

“Hunter style”

**“Bouillabaisse”**

Dover sole, red prawn, saffron, potato

**Limousin veal sweetbread**

Black truffle, parmesan

**Kent mango**

Green cardamom, lime

**Caranoa chocolate**

Hazelnut, Talisker 10 years

**Soufflé**

Coffee, hazelnut, vanilla

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.*