

## Red mullet

Escabeche, carrot, vadouvan, coriander

## Duck foie gras

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

## Caviar

Cornish crab, potato, crème fraîche  
£85 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.