

Menu

Morel risotto, chicken oyster and Tunworth cheese

Foie gras terrine, rhubarb, pistachio and timur pepper

Cured sea bream, hazelnut, cucumber and celery ice

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Loch Duart salmon, rock oyster, green pepper and cucumber relish,
oyster mayonnaise, green pepper oil

Glazed lobster omelette, duck fat chips, lobster Caesar salad

New season lamb, white asparagus, braised shoulder, pea tartlet

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Lemon, Opalys white chocolate, caramel sponge, Mascarpone ice cream

Gianduja ganache, hazelnut and coriander,
cocoa nib ice cream

Gariguettes Eton Mess, sweet basil sorbet

£52.00

Including a glass of Thiénot Champagne Brut, Reims & petits fours

Tea and coffee £6.00

Prices include VAT. An optional 12½% service charge will be added to your bill

If you suffer from any food allergies, please inform a member of staff, as we have additional information and options for you