

## Sample À La Carte Menu

The menu is available every day of the week for both lunch and dinner.

### **Caviar**

*"Kristal" Kaviari – Amur River*

oyster, dashi, sea urchin  
(supplement £70)

### **Crab**

*Cornwall*

brown and spider crabs, pomelo, lampong pepper, "txangurro"

### **Foie Gras**

*Andignac – Landes*

sancho pepper, pear, apple, koji rice, sake

### **Onion**

*Bruno Ruas – Cévennes*

black truffle, lardo di Colonnata, barley

### **Lobster**

*Phil Trebilcock – Cornwall*

Tandoori spices, carrot, citrus, coriander  
(supplement £22)

### **Brill**

*Cornwall*

leek, "Baeri" caviar, dill

### **Hake**

*Stella Maris – Cornwall*

black pudding, Jerusalem artichoke, sorrel

### **Sweetbread**

*Limousin - France*

cauliflower, hazelnut, chasselas grape, "vadouvan emulsion"

### **Venison**

*Wales*

"wellington", turnip, honey, whiskey  
(for 2 guests)

### **A5 Wagyu beef**

*Gunma prefecture - Japan*

potato, mustard, butter lettuce, herbs  
(supplement £115)

### **Grapefruit**

*Ruby – Florida*

pistachio, greek yogurt

### **Signature Baba**

*Armagnac Darroze*

chestnut, Granny Smith apple  
(supplement £18)

### **Chocolate**

*Macaé – Brazil*

earl grey tea, bergamot

### **Matured fine seasonal cheeses**

(supplement £22)

### **The choice of 5 products £120**

*Classic wine pairing £98 or Premium wine pairing (by CORAVIN) £198 75ml per glass*

### **The choice of 7 products £160**

*Classic wine pairing £140 or Premium wine pairing (by CORAVIN) £275 75ml per glass*