



MENU DU JOUR

Heritage baby beetroot ✓

Rosary goat's cheese,
lovage pesto and quail egg

Perfect egg ✓

Roasted seasonal mushrooms,
parsley crumble

Gravlax salmon

Mimosa egg, lemon cream with homemade black blinis



Confit oxtail

Red wine sauce and smoked mashed potato

Poached stone bass

Roasted parsnip and fish jus

Celeriac tagliatelle ✓

Truffle emulsion, Comté and mushroom purée



Citrus twist

Grapefruit, clementine & lychee

“Galette des rois”

Almond, Apricot & amaretto

Cheese selection

Handmade crackers, grapes
(£8.00 supplement)

3 courses £42.00 per person

Wine pairing £40.00 supplement per person

** Please note that this menu is available when reserved online only*

Should you have any dietary or allergen requirements, please do inform our team.
All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.