

FEBRUARY 2020

CANAPÉS

“VIETNAMESE HOT TEA” (2015)

CHILLI, LEMONGRASS, GINGER, CORIANDER, SOY

THE POLISHED TURD PARADOX: “CHEESE & PINEAPPLE”

FONDUE IN 2020

“SUNDAY ROAST” (2013)

**PYRENEAN MILK FED LAMB, ROAST POTATO “PETAL CHIPS”, MINT-HAZELNUT
“DRESSING”**

LA SOUPE: PICK AND LICK; WARHOL’S MONROE 21 (2016)

GAZPACHO, 18 YEAR OLD BALSAMIC MASTIC

TURBOT “BYALDI”

PACIFIC ISLAND GARNISHES, PLU-CHURNED BUTTER SAUCE

“APPLE CRUMBLE” (2016)

FOIE GRAS PARFAIT, BOTRYTIS, APPLE BLOSSOM, CRUMBLE “FLOAT”

LA SALADE: HIVER “A LA JAPONAISE”

TASTING OF TUNA, MIRIN-GINGER-SOY-SESAME DRESSING, CORIANDER SORBET

LE CLASSIQUE: “OSSO BUCC-AU” (2013)

LIMOUSIN VEAL, “BONE MARROW” MOUSSELINE, IRANIAN “SARGOL” SAFFRON

“EGG & SOLDIERS” (2016)

WHITE ASPARAGUS, MIMOLETTE “COULIS”, WINTER TRUFFLE “BAKLAVA”

L’ELIXIR: “LOCKET” (2016)

QUINCE, HONEY, GREEN TEA

“RHUBARB AND CUSTARD”

TWO APPROACHES: “MILLE-FEUILLE” AND “EXPANDED”

“SNICKERS” (2006)

VALRHONA 70% “GRAND CRU”, PEANUT, BUTTERSCOTCH, XEREZ “GASTRIQUE”

MIGNARDISES

£125

This menu may contain the following allergens: Eggs, Peanuts, Nuts (trees), Fish, Cereals containing gluten, Mustard, Celery, Sesame, Milk, Lupin, Soybeans, Sulphur Dioxide and sulphites.

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“RHUBARB AND CUSTARD”

TWO APPROACHES: “MILLE-FEUILLE” AND “EXPANDED”

MIGNARDISES

£65

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