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Four hands dinner with Chef Grégoire Berger & Chef Guillaume Gillan – 31st January & 1st February 2020  
£120 per person 10 course menu | £80 with paring wine per person

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Potato souffle, crab meat, vanilla, Sturia Oscietra caviar	<i>2010, Nyetimber Blanc de Blanc, England</i>
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Smoked trout “Floating Island” & cauliflower textures	***
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Foie gras brioche, quince, hibiscus, celery	<i>2017, Botrytis Riesling 'Alison', Paulett, Clare Valley, Australia</i>
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Hokkaido scallops, truffle, maitake & cep praline	
***	<i>2017, Pouilly Fuisse les Crays Auvigue, France</i>
Lobster, bouillabaisse, saffron	
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Organic squab, potato wool & sweet onion	<i>2012, Brunello di Montalcino Selezione Prime Donne, Donatella Cinelli Colombini, Tuscany, Italy</i>
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Beef short rib, garganelli pasta, white penja pepper, black garlic	***
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Timut & passion fruit delicacy	<i>Margarita palate cleanser</i>
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Caraibe chocolate Neapolitan, Grand-Marnier, clementine sorbet	
***	<i>2004, Grahams Quinta dos Malvedos Vintage, Portugal</i>
Vacherin ispahan	
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Petits fours	

Reservations are subject to availability. All prices are in pounds Sterling and inclusive of VAT at the current rate.  
A discretionary 12.5% service charge will be added to your bill. Meat weights are approximate uncooked weights.  
(v) Suitable for vegetarians. Fish dishes may contain bones or shells. **Food allergies and intolerances:** Please speak to our staff if you suffer from an allergy or intolerance or would like more information on dish ingredients and allergens.