

Dinner A la Carte

White truffle 10/gram

Caviar à la Moscovite 100/50gr 75/30gr

Start

Fillet steak tartare, quail egg, sourdough & truffle
Potato raviolo, wild mushrooms, autumn truffle
Dorset crab, wasabi avocado, mango 10 supplement
Cured seabass, cucumber, horseradish, orange
Confit parsley root, celery purée, compressed apple
Confit duck ravioli, Madeira consommé
Fish soup à la Marseillaise

Main

Tournedos Rossini, celeriac, sauce périgourdine 10 supplement
Wild mushroom risotto, autumn truffle
Soulard duck breast, braised Savoy cabbage, parsnip, cherry, Banyuls
Poached cod mulled wine and liquorice, celeriac, apple, chestnut
Seabass, polenta, Jerusalem artichoke, wild mushrooms 10 supplement
Roasted cauliflower floret, celeriac, truffle
Kentish lamb Wellington, salsify, potato mousseline, for two to share

Side 4.50 each

Extra fine green beans - Charlotte potato purée
Cornish new potatoes - Broccoli
Potato & autumn truffle mousseline 5 supplement

Dessert

Valrhona Manjari délice, pineapple, salted caramel tuile
Coconut parfait, lime sorbet
Valrhona chocolate fondant, pistachio, vanilla ice cream
Lemon, meringue, orange sorbet
Hazelnut cremeux, poached pear
Apple tatin, vanilla ice cream, for two to share (25min preparation time
Farmhouse cheese from the trolley 10 supplement

2 Courses 54

3 Courses 59

A discretionary 12.5% service charge will be added to your bill. All prices include VAT
Before ordering please speak to our staff about any food allergies and intolerances
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness