

# Menu

## *Tasting*

£170

Scottish langoustine,  
pistachio and caviar

Seared duck foie gras,  
celeriac, juniper berry

'Sauté gourmand' of lobster  
and truffled chicken quenelles

Fillet of turbot, leek, grapefruit

Dry aged beef, shiitake mushrooms  
and Herefordshire snails

Assortment of French cheeses

Exotic fruit  
contemporary vacherin

A discretionary 14% service charge will be added to your final bill. All prices include VAT.

Our menu contains allergens.  
If you suffer from a food allergy or intolerance please let a member of the restaurant team know upon placing your order.