

Wine

pairings

3-COURSE MENU £70

WHITE WINE

2016 *Mâcon-Solotr *
J.P. S ve

or

2018 *Lirac*
Lunar Apog 
Domaine des Carabiniers

RED WINE

2016 *Crozes-Hermitage* - F. Reverdy

or

2012 *Cadillac C tes de Bordeaux*
B de Biac

3-COURSE MENU £95

WHITE WINE

2017 *Chassagne-Montrachet*
PH. Colin

or

2018 *Condrieu*
La Petite C te
Y. Cuilleron

RED WINE

2015 *Saint-Joseph*
L'Instinct
Jolivet

or

2016 *Barbaresco*
Produttori del Barbaresco

Lunch Hour *Menu*

3-COURSE MENU £70 OR £95

INCLUDES 2 GLASSES OF WINE,
COFFEE OR TEA &
HALF A BOTTLE OF WATER

Cookpot of kohlrabi, wild mushrooms

Soft-boiled egg,
swede, Meaux mustard

Parmentier velout , scallion
and Cantal cheese

Roasted cod, red cabbage,
charred celeriac

Veal belly, lentils, parsnip

Venere rice, heritage beetroot
and lemon

Saut ed seasonal vegetables

Chocolate from our Manufacture
in Paris, peanuts

Contemporary vacherin, exotic fruit

Golden apple and toasted buckwheat

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.