TASTING MENU

Potato - Quail Egg - Cepe

Oyster - Cucumber - Dill

Foie Gras Cream - Sea Buckthorn & Kumquat - Duck Salad - Pecan

Scallop - Cevennes Onion - Lardo di Colonnata - Truffle

Glazed Duck Breast & Confit Leg - Turnip & Pistachio - Rhubarb

Selection of artisan cheese from Jean-Yves Bordier (£15 Supp.)

Apple & Blackberry Textures

Yuzu - Jivara - Lactose

£89 Per Person
£55 Sommelier Wine Pairing

Coffee & Treats £4.95

All our prices are inclusive of G.S.T.
A 10% service charge will be added to the bill

If you have a food allergy, intolerance or sensitivity, please speak to your waiter about ingredients in our dishes before you order your meal.