

March 2024

CANAPÉ

AGED KALUGA CAVIAR

White Asparagus From Les Landes, Devon Smoked Eel

PÂTÉ DE CAMPAGNE

Iberico Pork Shoulder, Black Pudding, Andignac Foie Gras

CORN FED POUSSIN

Spring “Pot au Feu”, Nettles, Green Asparagus

CORNISH SQUID

“À La Royale”

WILD JOHN DORY

Guanciale, Smoked Caviar, Shellfish Blanquette

BRITTANY PIGEON

Morel Farci, Alsace Bacon, Vin Jaune

GARIGUETTE STRAWBERRY

Tahitian Vanilla, Long Pepper & White Balsamic

GUANAJA 70% CHOCOLATE

Sourdough, Pedro Ximenes, Caramel

GOURMANDISE À PARTAGER

MENU

£215

HOUSE SIGNATURE DISHES

Additional courses to be enjoyed by the entire table

“CLAM CHOWDER”

Cockles, Potato, Sarawak Pepper

£35 pp

HUNTER CHICKEN

Sauce Albufera

£40 pp