

CANAPÉ FROID

Piperade - "Bouillabaisse" - Smoked Mackerel Terrine

CANAPÉ CHAUD

Tartiflette - Lobster "Bordelaise"

AGED KALUGA CAVIAR

Fine de Claire Oyster No.4, Smoked Cream, Ginger

CORNISH SARDINE

Buttermilk, Cuttlefish, Vinaigrette "Perlé"

PÂTE DE CAMPAGNE

Boudin Noir, Iberico Ham, Andignac Foie Gras

LIMOUSIN VEAL SWEETBREAD

Artichoke "Barigoule", Aged Parmesan, Anchovy

or

"CLAM CHOWDER"

Dorset Clams, Confit Potato, Sarawak Pepper

SCOTTISH TURBOT

Jig Squid, Caviar, Creme Cru

BRITTANY PIGEON "FARCI"

Preserved Truffle, Sauce Albufera

or

HERDWICK LAMB SADDLE

Cep, Green Olive

LEMON BALM

Olive Oil des Baux Provence

HAZELNUT FROM JURA

Vanilla, Brandy Sabayon

GOURMANDISE À PARTAGER

£175

Please inform our staff of any dietary requirements and allergies. While we take steps to minimise the risk of cross-contamination, wheat, nuts, shellfish and dairy are all used in our kitchen therefore, we cannot guarantee no cross-contamination.

VAT is included. A discretionary 15% service charge is added to every bill

CANAPÉ FROID  
Piperade - "Bouillabaisse" - Smoked Mackerel Terrine  
CANAPÉ CHAUD  
Tartiflette

AGED KALUGA CAVIAR  
Fine de Claire Oyster No.4, Smoked Cream, Ginger

CORNISH SARDINE  
Buttermilk, Cuttlefish, Vinaigrette "Perlé"

PÂTE DE CAMPAGNE  
Boudin Noir, Iberico Ham, Andignac Foie Gras

LIMOUSIN VEAL SWEETBREAD  
Artichoke "Barigoule", Aged Parmesan, Anchovy  
or  
"CLAM CHOWDER"  
Dorset Clams, Confit Potato, Sarawak Pepper

SCOTTISH TURBOT  
Jig Squid, Caviar, Creme Cru

BRITTANY PIGEON "FARCI"  
Preserved Truffle, Sauce Albufera

or  
HERDWICK LAMB SADDLE  
Cep, Green Olive

LEMON BALM  
Olive Oil des Baux Provence

HAZELNUT FROM JURA  
Vanilla, Brandy Sabayon

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Piperade - "Bouillabaisse" - Smoked Mackerel Terrine

CANAPÉ CHAUD

Tartiflette

AGED KALUGA CAVIAR

Smoked Eel, Creme Cru, Ginger

CORNISH SARDINE

Buttermilk, Cuttlefish, Vinaigrette "Perlé"

PÂTE DE CAMPAGNE

Boudin Noir, Iberico Ham, Andignac Foie Gras

LIMOUSIN VEAL SWEETBREAD

Artichoke "Barigoule", Aged Parmesan, Anchovy

SCOTTISH TURBOT

Jig Squid, Caviar, Creme Cru

BRITTANY PIGEON "FARCI"

Preserved Truffle, Sauce Albufera

or

HERDWICK LAMB SADDLE

Cep, Green Olive

LEMON BALM

Olive Oil des Baux Provence

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CANAPÉ FROID

Piperade - Leek and Truffle - Aubergine

CANAPÉ CHAUD

Fondu Savoyarde

HASS AVOCADO

Buttermilk, Cucumber, Puffed Rice

PROVENCE TOMATO

Vinaigrette "Perlé"

WHITE TRUFFLE

Buckwheat Farfalle

OEUF NOIR

Preserved Truffle, Parmesan

ARTICHOKE

"Barigoule"

PITHIVIER

Pomme de Terre, Aged Comté

LEMON BALM

Olive Oil des Baux Provence

HAZELNUT FROM JURA

Vanilla, Brandy Sabayon

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