

October

CANAPÉ

AGED KALUGA CAVIAR

Hass Avocado, Devon Crab, Dill

CORNISH SARDINE

Green Radish, Cucumber, Herbs “Jus”

PÂTÉ DE CAMPAGNE

Iberico Pork Shoulder, Foie Gras

COCO BEAN FROM PAIMPOL

Limousine Veal Sweetbread, Matsutake, Bellota Ham

JOHN DORY

Cuttlefish, Basque Chorizo

BRITTANY PIGEON

Smoked Sausage, Plum, Black Trumpet

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HUNTER CHICKEN

Sauce Albufera

RUBY GRAPEFRUIT

Champagne Sabayon, Timut Pepper

PERU 60% CHOCOLATE

Vacherin, Buckwheat, Vin Jaune

GOURMANDISE À PARTAGER

AUTUMN MENU

£215

HOUSE SIGNATURE DISHES

Additional courses to be enjoyed by the entire table

VOL-AU-VENT

Aged Kaluga Caviar,
Dorset Clams, Leeks

£45 pp

BBQ A5 WAGYU

Cep, Bellota Ham,
“Chou Farci”

£75 pp

LE PETIT JABRON

Nocellara Olive, Black Muscat
Grape, 12 Year-Aged

Balsamic

£18 pp