February 2025

CANAPÉ

ONION PUMPKIN
Clementine

BAKED BEETROOT
Horseradish Bavarois, ‘Sauce Vierge’

OEUF NOIR
Parmesan, Black Truffle

WILD MUSHROOM
“Chou Farci”

BBQ CELERIAC
Piedmont Hazelnut, Black Truffle

WINTER VEGETABLE
“Blanquette Sauce”

THAI BASIL
Yellow Chartreuse

PERU 60% CHOCOLATE
Vacherin, Buckwheat, Vin Jaune

GOURMANDISE À PARTAGER

WINTER MENU
£215

HOUSE SIGNATURE DISHES
Additional courses to be enjoyed by the entire table

HUNTER CHICKEN
Sauce Albufera
£40 pp

BRIE DE MEAUX
Winter Black Truffle, Remoulade
£18 pp

Prestige Wine Pairing £450 | Effervescent Wine Pairing £250
 Classic Wine Pairing £145 | Non-Alcoholic Pairing £75

*Please inform our staff of any dietary requirements and allergies.*
*While we take steps to minimize 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.*