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.*