



CANAPÉS

AGED KALUGA CAVIAR

Fine De Clair Oyster, White Asparagus, Long Pepper (Supp £35)

PATE DE CAMPAGNE

Iberico Pork Shoulder, Black Pudding, Foie Gras

OAK SMOKED SALMON

Morel "Farcie", Wild Garlic Sabayon

WILD TURBOT

Cuttlefish Jus, Basque Chorizo

LIMOUSIN VEAL SWEETBREAD

'Aux Poivres", Green Asparagus

OR

WAGYU SIRLOIN GUNMA PREFECTURE

Green Asparagus, Pomme Soufflé, Amalfi Lemon (Supp £75)

YORKSHIRE RHUBARB

Champagne Sabayon

TAINORI CHOCOLATE

Ethiopia Coffee, Mexican Vanilla, Buckwheat

GOURMANDISE À PARTAGER

7 Courses £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.