

April 2025

CANAPÉ

AGED KALUGA CAVIAR

White Asparagus from Les Landes, Carlingford Oyster, Long Pepper

ROUGET

Bellota Ham “Vinaigrette”

PÂTÉ DE CAMPAGNE

Iberico Pork Shoulder, Foie Gras

SCOTTISH LANGOUSTINE

Tokyo Turnip, English Pea, Bouillabaisse “Consommé”

DOVER SOLE

Brown Crab, Wild Garlic

QUAIL FROM LES VOSGES

Morel, Anchovy, Ossau-Iraty

OR

HUNTER CHICKEN

Sauce Albufera

GARIGUETTE STRAWBERRY

Elderflower, Cheesecake Cream

PERU 60% CHOCOLATE

Vacherin, Buckwheat, Vin Jaune

GOURMANDISE À PARTAGER

SPRING MENU

£215

HOUSE SIGNATURE DISHES

Additional courses to be enjoyed by the entire table

BBQ A5 WAGYU

Olive, Spiky Artichoke,
Barigoule Consommé

£75 pp

PELARDON CHEESE

English Peas, Kiwi,
Provence Olive Oil

£18 pp