

Sample A La Carte Menu

Available Lunch and Dinner

Starters

Seabass tartare, oyster cream, green apple and shiso £27

Handpicked Devon Crab, Hass avocado, wasabi and finger lime £32

Warm salad of winter fruits and vegetables, BBQ apple purée, Piedmont hazelnuts and bitter leaves £19

Velouté of cauliflower, truffled cheese tortellini, warm onion brioche, Capezzana olive oil and black winter truffle £24

Persillade of snails, wild garlic and parsley ravioli, new season ceps and red wine £24

Special Starter

Jerome Galis Provence green asparagus, warm poached egg, N25 caviar and Capezzana olive oil £47

Mains

Roast Scottish Cod, grelot onions, line caught squid, crisp potatoes and Alsace bacon £45

Steamed Cornish Turbot, hand rolled noodles, Japanese mushroom and bonito dashi £53

Roast Maison Garat Guinea Fowl, stuffed wing, Jerusalem artichoke purée, new season morels, wild garlic and jus gras £47

Milk fed Pyrenean Lamb, celeriac, crushed golden turnips, cauliflower cheese croquettes and roasting juices £52

Caramelised parmesan gnocchi, new season ceps, squash purée, mushroom ketchup and winter black truffle £30

Mineral water £4.75 (75cl btl.)

A discretionary gratuity of 15% will be added to the total bill.

Should you have any allergies or intolerances, please advise your waiter who will be happy to discuss them with you.

Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes.

*Please be aware that Game dishes may contain shot.