

Sample A La Carte Menu February 2026

Starters

Seabass Tartare, Oyster Cream, Green Apple and Shiso 30

Handpicked Devon Crab, Hass Avocado, Wasabi and Finger Lime 36

Cheese and Onion Tortellini, Caramelized Onion Broth and Black Winter Truffle 30

Stuffed and Glazed Maison Garat Chicken Wings, New Season's Ceps, Madeira and Perigord Truffle 32

Salt Baked and Pickled White Beetroot, Soft English Goats Curd, Smoked Almonds and Quince (V) 24

Mains

Roast Cornish Monkfish, Bourguignon' 54

Roast Scottish Cod, Grelot Onions, Pot-Caught Cuttlefish, Crisp Potatoes and Alsace Bacon 52

Assiette of Pyrenean Lamb 58

Roast Pigeon Des Gourmet, Foie Gras Stuffed Cabbage, BBQ Mushroom Puree & Madeira Sauce 62

Hand-rolled Spaghetti, Perigord Truffle and Capezzana Olive Oil (V) 48

Mineral water £4.95 (75cl btl.)

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

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.