

March/April 2026

Starters

- Seabass Tartare, Oyster Cream, Green Apple and Shiso 30
- Handpicked Devon Crab, Hass Avocado, Wasabi and Finger Lime 36
- Open Lasagna of Glazed Veal Cheek, Cévennes Onion, Smoked Bone Marrow & Raclette Cheese 27
- Loire Valley Asparagus, Egg Mimosa, Wild Garlic Sabayon & Spring White Truffle (V) 28
- Salt Baked and Pickled White Beetroot, Soft English Goats Curd, Smoked Almonds and Quince (V) 24

Special

Cornish Lobster Spaghetti, N25 Caviar & Sarawak Pepper 44 (Lobster dish not always available but if you really want this dish please allow 48hours notice)

Mains

- Roast John Dory with Bouillabaisse Dressing, Mussel Rillettes & Wild Garlic Salsa Verde 46
- Roast Scottish Cod, Grelot Onions, Pot-Caught Cuttlefish, Crisp Potatoes and Alsace Bacon 52
- Slow Roast Pyrenean Lamb, Caramelised Celeriac, Spiky Artichoke, Truffled Cauliflower Croquettes & Roasting Juices 60
- Roast Maison Garat Chicken with Loire Valley White Asparagus, Morels, Wild Garlic & Jus Gras 62
- Stuffed Tropea Onion "En Croute" with Wild Garlic, Spring White Truffle & Ossau-Iraty 52

Special Main to Share

BBQ Shorthorn Côte de Boeuf with Morels, Wild Garlic, Cornus 'Chips', Bone Marrow & Bordelaise Sauce 130 (for two people)

Side Dishes

- Creamed Potato with Cornish Lobster and Wild Garlic 18
- Loire Valley Asparagus 15.50

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.