



Starters

Potted crab & crayfish

Cucumber & lemon balm jelly, crostini's

English asparagus & Roman cauliflower

Deep-fried quail eggs, hazelnuts & shaved parmesan

Sautéed Foie gras

Campari & blood orange gel, gingerbread, pistachio nuts

Mains

400gr 35 day aged Côte de boeuf

Chips & béarnaise

200gr Fillet of halibut

Leek & smoked eel fondue, Avruga caviar

Artichoke risotto

Confit onion, pickled mushrooms, garlic leaf puree & leek ash

Desserts

Pistachio & poppy seed cake

Rhubarb purée, yoghurt sorbet & violet

Chocolate & praline fondant

Butternut squash & vanilla purée, milk ice cream

English & French cheeses

Chutney, Carr's water biscuits

VAT is charged at the current rate. 12.5% discretionary service charge will be added to your bill
Please inform your waiter of any allergies and we will be happy to guide you through our menu