



Starters

Sautéed scallops & red mullet

Dulse seaweed, blood orange, mint oil

Smoked heritage beetroot & robiola

Beetroot ketchup, pecan nuts, sprouting lentils

Duck & pistachio galantine

Fig chutney, French beans, toasted sourdough

Mains

250gr Argentinian sirloin

Chips & béarnaise

Roast fillet of stone bass

Confit roseval potatoes, kale, brown shrimps & capers

Confit rabbit leg wrapped in bacon

Puy lentils, broad beans, wild garlic & morel mushroom

Grilled lightly curried cauliflower

Raisin puree, Nocellara olives, roast seeds & dandelion

Desserts

Matcha mousse

Strawberries, olive oil crumble & basil

Chocolate fondant

Amaretto, honey jelly, chocolate rocks & milk ice-cream

Seasonal French cheeses

Chutney, Carr's water biscuits

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness.

Please ask your waiter if you require any information regarding allergies or intolerances.

All prices are inclusive of current VAT. A discretionary rate of 12.5% will be added to the bill.