

SIGNATURE MENU

“Fines de Claire” oyster tartare, caviar from Sologne,
chilled velouté of white bean from Béarn

Terrine of duck foie gras from les Landes confit in mild spices,
banana purée, celeriac and gomashio,
crispy ginger bread

Creamy velouté of peas, bay leaf cappuccino,
spring vegetables “à la française”, “Stracciatella” di Buffala cream,
crispy fondant lardons of “Pie Noir” pork belly from Basque country

Brittany new cauliflower ravioli with mascarpone,
roasted skate wing in “beurre noisette”, grilled hazelnuts,
parsley jus, wild garlic emulsion

Roasted piece of line-caught seabass,
white asparagus from les Landes, Royal botargo breadcrumbs,
seaweed and lime beurre blanc

Roasted stuffed saddle of milk-fed lamb “en rognonnade” with tarragon,
grilled chuletilla,
fresh goat’s cheese from Nottinghamshire with Kampot black pepper,
broad beans “à la croque au sel”,
reduced jus flavoured with Sultan spices

Our selection of fine seasonal cheeses

Golden delicious apple compote,
clafoutis biscuit,
Granny Smith sorbet, black Sarawak pepper cream

Madong chocolat cream,
Moka coffee ice cream,
pecan nut nougatine, greek yogurt

SIGNATURE MENU 6 COURSES £92.00

SIGNATURE MENU 9 COURSES £115.00

We kindly request that the selected menu is ordered for the entire table

*Please note a discretionary service charge of 12,5% will be added to your account
Whilst we will do all we can to accommodate guests with food intolerances and allergies,
we are unable to guarantee that dishes will be completely allergen-free*

STARTERS

LE FOIE GRAS DE CANARD DES LANDES / DUCK FOIE GRAS FROM LES LANDES...

confit with mild spices,
walnut wine reduction,
dried fruit chutney, amaranth leaves

LES ASPERGES VERTES DE PERTUIS / GREEN ASPARAGUS FROM PERTUIS...

pan-roasted with Iberico ham,
Parmigiano Reggiano royal-style, sauce "forestière" with French morels,
Sicilian olive oil cappuccino

LE CHOU-FLEUR PRIMEUR DE BRETAGNE / BRITTANY NEW CAULIFLOWER...

ravioli with mascarpone,
roasted skate wing in "beurre noisette", grilled hazelnuts,
parsley jus, wild garlic emulsion

LES PETITS POIS / PEAS...

creamy velouté, bay leaf cappuccino,
spring vegetables "à la française", "Stracciatella" di Buffala cream,
crispy/fondant lardons of "Pie Noir" pork belly from Basque country

LES BETTERA VES MULTICOLORES / MULTICOLOURED BEETROOTS...

some confit in a crust of salt, some raw, purée with Jérez vinegar,
feta cheese, calamansi and ginger condiment,
Sicilian olive oil

LES ASPERGES BLANCHES DES LANDES / WHITE ASPARAGUS FROM LES LANDES...

poached, Royal botargo breadcrumbs,
sautéed langoustine, abalone and shellfish "à la minute",
mousseline sauce perfumed with lemongrass and ginger
(supplement £8)

LE CAVIAR DE SOLOGNE / CAVIAR FROM FRANCE...

Scottish scallop carpaccio, "Fines de Claire" oyster Chantilly,
crunchy marinated artichokes from Sardinia

LA POULARDE JAUNE DE CHEZ DUPLANTIER / CORN-FED HEN FROM DUPLANTIER...

dodine stuffed with duck foie gras from les Landes, black truffles and morels,
tastous with goat's cheese from Nottinghamshire flavoured with Kampot black pepper,
broad beans "à la croque au sel"

LE FOIE GRAS D'OIE DES LANDES / GOOSE FOIE GRAS FROM LES LANDES...

confit terrine with Jurançon wine,
banana purée, celeriac and gomashio,
crispy toast of ginger bread
(2 guests only, supplement £20)

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MAIN COURSES

LA SAINT-JACQUES XXL D'ECOSSE / XXL SCOTTISH SCALLOP...

pan-roasted with Tandoori spices,
carrot mousseline with confit citrus,
spring onion reduction with Lampong pepper and fresh coriander

LE HOMARD BLEU / BLUE LOBSTER...

roasted in its shell,
green asparagus from Pertuis, potato gnocchi and French morels,
yellow wine from Arbois sauce
(supplement £12)

LA SOLE DE DOUVRES / DOVER SOLE...

roasted on the bone,
multicoloured Swiss chards, capers from Pantelleria, calamari and razor clams,
ink reduction, bitter jus of the bones with confit lemon and parsley
(2 guests only, supplement £20)

LA DAURADE ROYALE / GILT-HEAD BREAM...

roasted pavé on the skin with saffron pistil,
chicken wing stuffed with calamari and chorizo,
mussels, Fregola Sarda and spring vegetables cooked with paella jus

LE VEAU DE LAIT SOUS LA MERE DU LIMOUSIN / MILK FED VEAL FROM LIMOUSIN...

cooked in a cocotte with Ratte potatoes, spring onions and carrots,
roasted kidney in its fat,
French morels "à la crème"
(2 guests only)

LE BOEUF ANGUS ABERDEEN / ANGUS ABERDEEN BEEF...

confit ox cheek with citrus and Manuka honey, gratinated bone marrow,
glazed Spring vegetables,
teriyaki sauce

L'AGNEAU DE LAIT DES PYRENEES "CHOURIA" / MILK-FED LAMB FROM PYRENEES...

roasted rack with a crust of coriander, stuffed saddle "en rognonnade",
"crepinette" with confit shoulder,
confit shallot, chickpea purée, fresh grapes, sultanas from Smyrne,
jus flavoured with Sultan spices

LE PIGEON DE RACAN / PIGEON FROM RACAN...

pink-roasted breast "flambéed au capucin", grilled duck foie gras from les Landes,
glazed beetroots, wild strawberries from Malaga,
intense sauce with Mexican mollé

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DESSERTS

LES FROMAGES DE SAISON / SELECTION OF FINE SEASONAL CHEESES...
(supplement £12 as an extra course)

LES POMMES / APPLES...

Golden delicious apple compote, clafoutis biscuit,
Granny Smith sorbet, black Sarawak pepper cream

*LA RHUBARBE CHAMPAGNE DU YORKSHIRE / CHAMPAGNE
RHUBARB...*

cooked in a sugar crust,
Pondicherry pepper ice cream, pieces of light meringue

LES FRUITS EXOTIQUES / EXOTIC FRUITS...

bourbon vanilla and mascarpone cream, passion fruit and banana jelly,
lychee granite, pineapple, sesame nougatine

LA FRAISE DES BOIS DE MALAGA / WILD STRAWBERRY...

crispy orange tuile filled with fresh mint and lemon sorbet

LE CHOCOLAT MANJARI DE MADAGASCAR / MANJARI CHOCOLATE...

ganache, hazelnut gianduja biscuit,
galangal cream

*LE CHOCOLAT SAMANA DE REPUBLIQUE DOMINICAINE / SAMANA
CHOCOLATE...*

cream, candied orange tuile,
citrus fruit sorbet,
Agen prune compote flavoured with Armagnac

Desserts created by Chef Pâtissier, Kirk Whittle

THREE COURSES £80

Selection of house blend coffee, tea or infusions £5.00

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