

Sample À La Carte Menu

The menu is available every day of the week for both lunch and dinner.

Caviar

"Kristal" Kaviari – Amur River
oyster, dashi, sea urchin
(supplement £70)

Crab

Cornwall
brown and spider crabs, pomelo, lampong pepper, "txangurro"

Onion

Bruno Ruas – Cévennes
black truffle, lardo di Colonnata, barley

Foie Gras

Andignac – Landes
beetroot, rose petal, koji rice, sake

Scallop

Davy Price – Scotland
Tandoori spices, carrot, citrus, coriander

Sea bass

The Duchess – Cornwall
clams, citrus, chard, dashi vinegar

Hake

Stella Maris – Cornwall
calçot, "Baeri" caviar, dill

Black truffle

Melanosporum – Périgord
"escaoutoun", Ardi Gasna cheese, egg yolk, roasting jus
(supplement £48)

Guinea fowl

Tousin – France
celeriac, brioche, Vin jaune d'Arbois

Venison

Wales
"wellington", turnip, honey, whiskey
(for 2 guests)

A5 Wagyu beef

Gunma prefecture - Japan
potato, mustard, pink radicchio, herbs
(supplement £115)

Grapefruit

Ruby – Florida
pistachio, greek yogurt

Rhubarb

Yorkshire
sobacha, crispy meringue

Signature Baba

Armagnac Darroze
exotic fruits
(supplement £18)

Chocolate

Macaé – Brazil
earl grey tea, bergamot

Matured fine seasonal cheeses

(supplement £22)

The choice of 5 products £120

Classic wine pairing £98 or Premium wine pairing (by CORAVIN) £198 75ml per glass

The choice of 7 products £160

Classic wine pairing £140 or Premium wine pairing (by CORAVIN) £275 75ml per glass