

Sample Menu

Seven-course Dinner

Designed for the whole table only.

7 COURSES £190 PER GUEST

RAYMOND BLANC
GARY JONES & BENOIT BLIN ET
LEUR ÉQUIPE VOUS SOUHAITENT
"BON APPÉTIT"

LA BETTERAVE

Terrine of garden beetroot & horseradish sorbet

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LE CRABE

Cornish crab, Kaffir lime, coconut & passion fruit

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LE CRESSON

Hen's egg, watercress purée, Jabugo ham & toasted hazelnut

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LE CONCOMBRE

Cornish turbot & scallop, cucumber & wasabi

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LA COURGETTE

Cornish lamb, courgette, Jersey Royals & preserved lemon

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LE CASSIS

Blackcurrant soft meringue, Bourbon vanilla & rosemary

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LE CHOCOLAT

Textures of coconut & Granada chocolate grand cru

Any dish from our set menu may be exchanged
for a "Spécialités du Moment" item at a cost of £25.00.

This menu is available from 6:30 pm to 9:00 pm.