

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”

LE CRABE

Cornish crab, Kaffir lime, coconut and passion fruit

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LA TRUITE DE MER

Cured sea trout, beetroot, sorrel

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L'ŒUF TRUFFÉ

Truffled hen's egg, wild mushroom tea, truffle

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LE BARBUE

Cornish brill, scallop, wasabi, cucumber

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LE COCHON

Suckling pig, apple, walnut, prune ketchup

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L'ORANGE SANGUINE

Blood orange carpaccio with Campari

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LE CHOCOLAT

Araguani chocolate mousse,
lemon butterscotch sauce, almond crème glacée

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.