

# 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"

### LE GAZPACHO

Chilled gazpacho, cherry tomato & olives

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### LE CRABE

Cornish crab, Kaffir lime, coconut & passion fruit

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### L'ŒUF

Hen's egg, asparagus & parsley sabayon

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### LE ROUGET

Red mullet, fennel, saffron & bouillabaisse consomme

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### L'AGNEAU

Pyranian lamb, wild garlic, peas & broad beans

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### LA FRAISE

Gariguettes strawberries with  
cream cheese ice cream & Sechuan pepper

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### LE CHOCOLAT

Textures of coconut & Grenada 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.