

Sample Menu

Five-course Lunch

Designed for the whole table only.

5 COURSES £95 PER GUEST

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

LE GAZPACHO

Chilled gazpacho, cherry tomato and olive

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LA TRUITE DE MER

Sea-trout, elderflower, yuzu & radish

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L'ŒUF

Hen's egg, watercress, Jabugo

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LA CAILLE

Roasted Norfolk quail, carrot purée, cardamom

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LE CHOCOLAT

Bitter chocolate Marquise , soft caramel and Curcuma ice cream

Any dish from either of our set menu's may be exchanged
for a “Spécialités du Moment” item at a cost of £25.00.

This menu is available from 11:30am to 2:00pm
Excluding weekends and bank holidays.