

Sample Menu

Seven-Course Lunch

Designed for the whole table only.
7 COURSES £145 PER GUEST

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

LA CITROUILLE

Roasted pumpkin soup, blue cheese & biscotti

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LE CRABE

King crab, kaffir lime, coconut & passion fruit

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L'ŒUF TRUFFÉ

Truffled hen's egg, Parmesan & wild mushroom tea

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LE BŒUF

Braised Jacob's ladder, smoked mash & red wine essence

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LE COMTÉ

One cheese served in three stages of maturation

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LE CAFÉ

Fraîcheur cappuccino

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LES AGRUMES

Linzer sablé, pink grapefruit, lemongrass & lemon basil sorbet

Any dish from either of our set menu 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 on Thursday and Friday.
Excluding weekends and bank holidays.