

Sample Menu

Seven Course Lunch

Designed for the whole table only.

7 COURSES £155 PER GUEST

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

LE GAZPACHO
Chilled tomato gazpacho

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LE CRABE
Cornish crab, coconut, passionfruit

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L'OEUF TRUFFÉ
Truffled hen's egg, parmesan, tea

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LE CANARD
Roasted duck, spiced cherry & pickled turnips

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LE COMTÉ
One cheese served in three stages of maturation

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LE CHOCOLAT
Coffee & chocolate fraicheur

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L'ABRICOT
Apricot almondine, caramel croustillant, almond milk ice cream

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

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

“A discretionary service charge of 12.5% will be added to your bill, which is shared with the whole team in its entirety.”