

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"

LA CITROUILLE

Roasted pumpkin soup, blue cheese & biscotti

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LA LANGOUSTINE

Langoustine, truffle & Jerusalem artichoke

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L'ŒUF TRUFFÉ

Truffled hens egg, Parmesan & wild mushroom tea

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LE TURBOT

Braised Cornish turbot, scallop, cucumber & wasabi

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LE PIGEON

Anjou Pigeon, cabbage, bacon & Madeira jus

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"CITRUS"

A theme on citrus fruit

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LE LAIT

"Milk"

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.