

# les saveurs

£141 PER GUEST DESIGNED FOR THE WHOLE TABLE ONLY

RAYMOND BLANC, GARY JONES, BENOIT BLIN ET LEUR EQUIPE  
VOUS SOUHAITENT "BON APPÉTIT"

SALADE DE CRABE, NOIX DE COCO,  
SORBET AU CITRON VERT ET FRUIT DE LA PASSION  
Fresh Cornish crab salad, coconut, Kaffir lime sorbet and passion fruit

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RISOTTO DE CHAMPIGNONS SAUVAGES, CRÈME DE TRUFFE  
Risotto of wild mushrooms, truffle cream

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FILET DE TURBOT DES CORNOUAILLES,  
HUÎTRE, CONCOMBRE, WASABI  
Fillet of Cornish turbot, oyster, cucumber,  
wasabi, seaweed

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CHEVREUIL, CÉLERI-RAVE, ENDIVES ET TRUFFE  
Roasted loin of venison, celeriac, chicory and truffle

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FRÂICHEUR CAFÉ, AMANDE ET CHOCOLAT  
Coffee pannacotta scented with orange,  
almond praline and Macae chocolate ganache

Cheese may be taken as an extra course at £32 per person  
Raymond Blanc's garden leaf side salad, fresh herbs, balsamic dressing £10.00

NOTRE SELECTION  
DE VERRES DE VIN  
TRADITIONNELS  
£89 PAR PERSONNE

Chassagne-Montrachet 2015  
Jean-Noël Gagnard  
Bourgogne, France

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Grüner Veltliner Renner 2015  
Schloss Gobelsburg  
Kamptal, Autriche

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Menut 2015  
Mas Martinet  
Catalogne, Espagne

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Barsac Les Cyprés de Climens 2011  
Château Climens  
Bordeaux, France

Wine flight per person £89  
125 ml per glass

NOTRE SELECTION  
DE VERRES DE VIN  
PRESTIGIEUX  
£199 PAR PERSONNE

Puligny-Montrachet 1er Cru 2014  
Etienne Sauzet  
Bourgogne, France

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Riesling Smaragd Hochrain 2016  
Franz Hirtzberger  
Wachau, Autriche

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Majuelo de la Rad 2012  
Pedro Balda  
Rioja, Espagne

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Sauternes Sélection 2007  
Domaine Rousset-Peyraguey  
Bordeaux, France

Wine flight per person £199  
125 ml per glass

Any dish from our seasonal set menu may be exchanged for an à la Carte item  
at a cost of £25.00 for a starter or a main course and £15.00 for a dessert.

This menu is available every day from 6.45pm to 9.15pm.

NB: Our vegetarian options are also available on request.