

# les saveurs

£85 PER GUEST DESIGNED FOR THE WHOLE TABLE ONLY

RAYMOND BLANC

GARY JONES, BENOIT BLIN ET LEUR EQUIPE VOUS SOUHAITENT

“BON APPÉTIT”

GAZPACHO, TOMATES CERISES ET OLIVE  
Chilled gazpacho, cherry tomato and olive

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FILET DE MERLU CONFIT, FONDUE DE POIVRON ROUGE,  
PERSIL, BEIGNET DE CHORIZO ET POULPE  
Confit Cornish hake, red pepper fondue, parsley, chorizo beignet and octopus

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ŒUF DE POULE, CRESSON, JAMBON DE JABUGO, NOISETTES GRILLÉES  
Free-range hen's egg, watercress, Jabugo ham and toasted hazelnuts

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MAGRET DE CANARD RÔTI, CERISE ÉPICÉE, AMANDE  
Roasted Goosnargh duck breast, spiced cherry, almond

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CHEESE CAKE FRAISE ET POIVRON, MOUSSEUX AU BASILIC  
ET PETITES MERINGUES  
Strawberry and red pepper cheesecake, basil foam and small meringue

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

Riesling Schlossberg 2012  
Schloss Reinhartshausen  
Rheingau, Allemagne

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Chassagne-Montrachet 2015  
Jean-Noël Gagnard  
Bourgogne, France

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Rosso di Valtellina 2014  
AR.PE.PE  
Lombardie, Italie

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Jurançon La Magendia 2014  
Domaine Lapeyre  
Sud-Ouest, France

Wine flight per person £89  
125 ml per glass

NOTRE SELECTION  
DE VERRES DE VIN  
PRESTIGIEUX  
£199 PAR PERSONNE

Riesling Smaragd Hochrain 2015  
Franz Hirtzberger  
Wachau, Autriche

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Meursault 1<sup>er</sup> Cru 2015  
Domaine Arnaud Tessier  
Bourgogne, France

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Costa Russi 1999  
Gaja  
Piemont, Italie

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Jurançon 2013  
Domaine de Souch  
Sud-Ouest, 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 from 11.45am to 2.30pm every day  
excluding weekends and bank holidays.

NB: Vegetarian options are also available on request