



A LA CARTE MENU

Flamed Line Caught Mackerel, Soy, Compressed Melon, Frosted Spritz £21

“Faux Gras” Pebbles, Guava Lacquer, Leche De Tigre, Mango, Wafers £19

Garden Courgette Flowers, Shakshuka, Basque Peppers, Fresh Almonds £23

Roasted Duck Foie Gras “Eclade”, Razor Clams £33

Signature Smoked Bread & Trio of Home-Made Butters £5.50

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Famous Cassoulet Toulousain, Compressed Leaves (For 2) £70

Tipsy Whole Duck, Confit Legs, Velvety Purée (For 2) £115

Lamb Variation, Oyster, Jelly Fish, Sea Grapes, Barbecued Kohlrabi £38

Infused Saffron Gurnard, Bouillabaisse, Lemon Pulp, Juicy African Aubergine £43

Glazed Baby Artichoke, Rancio Sauce, Seaweed Tartare, Pommes Soufflees £32

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Aromatic Feta, Kalamata Biscuit, Burnt Rosemary Ice Cream, Fig Gel £14

Cheese Selection from France £20

“Pop Corn”, Pickled Girolles, Glazed Cherries £14

“Phyllosophies”, Berries, Basil Chantilly £14