



TASTING MENU

Potato "Millefeuille"

Jersey White Crab Meat, Horseradish Pannacotta,
Salt Baked & Pickled Mooli, Cucumber

Foie Gras Cream & Madeira Jelly with
Chanterelles Mushrooms & Duck Fat Brioche

Poached Brittany Sea Bass, Local Razor Clams, Jerusalem Artichoke
with Wild Garlic & Razor Emulsion

Aged Sirloin of Beef & Short Rib "Sarnie" with Black Garlic,
Broccoli & Bone Marrow Dressing

Selection of artisan cheese from Jean-Yves Bordier (£15 Supp.)

Ice Cream Parlour
Biscuit, Brillat Savarin & Rhubarb

Chocolate, Caramel & Hazelnut Dome with Yuzu Sorbet

£95 Per Person
£59 Sommelier Wine Pairing

All our prices are inclusive of G.S.T.
A 10% service charge will be added to the bill

*If you have a food allergy, intolerance or sensitivity, please speak to your waiter
about ingredients in our dishes before you order your meal*