

TERROIRS GASCONS

ULTIMATE FOIE GRAS, CAVIAR D'AQUITAINE & OCEANIC CRISP	21.00
BARBECUED DUCK FOIE GRAS "ECLADE", MUSSELS & RAZOR CLAM	22.50
DORSET SNAIL CROQUETTE, BONE MARROW, SPIRULINE	16.00
BLACK TRUFFLED DUCK EGG IN "THE NEST"	21.50
AMBER TULIP FLOWER, GREEN KOHLRABI, DASHI, PLANCTON PEARLS	16.00
CHARCOAL GRILLED SALSIFIS "MIKADO", AROMATIC TAMARILLO SQUASH	17.00
HALIBUT "CAMOUFLAGE", PORK CRACKLING & CROSNES	27.00
ROAST SKATE, BLACK MANIOC, GUINNESS AND OYSTER SAUCE, WATERCRESS	19.00
SOUP OF HARE "ROYALE", TRUFFLED WHITE PUDDING, SWEDE AND PUNTARELLA	25.00
BRAISED VEAL SWEETBREADS, LOBSTER SAND & CUTTLEFISH TAGLIATELLE	31.00
VENISON, CONFIT KING MUSHROOM, FERMENTED SWEET ARTICHOKE & CRISPS	33.00
CHEESE SELECTION – SEASONAL SELECTION OF FRENCH CHEESES	15.00
BRILLAT SAVARIN "CREME BRULÉE", WINTER TRUFFLE & TIPSY PEAR	10.00
OSSAU IRATY FLOWER – TRUFFLE HONEY, NASHI PEARS & RED GEM	10.00
PINEAPPLE SOUFLE – FROSTED GIN TONIC & HERBS	10.00
GIANDUJA DELICACY, PRALINE, FROSTED SQUASH & PASSION FRUIT	12.00
MARRON GLACE – « MONT BLANC », CRANBERRY & WHITE CHOCOLATE	10.00

A TASTE OF WINTER

SEA URCHIN AND CHESTNUT CAPPUCINO, CROSNES

Côtes du Roussillon – Les Terrasses Blanches, Domaine des Schistes 2014

OR

SMOKED DUCK FOIE GRAS OXO LA LA, RED VERMOUTH

Jurançon – La Part Davant, Domaine Camin Larredya 2014

OR

DORSET SNAIL CROQUETTE, BOONE MARROW, SPIRULINE

Devon – Estate Pinot Noir, Sharpham Vineyard 2018

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ROAST SKATE, BLACK MANIOC, GUINNESS AND OYSTER SAUCE, WATERCRESS

Burgundy – Chardonnay Vieilles Vignes, Maison Roche de Bellene 2017

OR

SOUP OF HARE "ROYALE", LARDO, SWEDE AND PUNTARELLA

Southern Rhône – Cairanne, Les Deux Barriques, Boutinot 2012

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VACHERIN ICE-CREAM, APPLE « TATIN », ARLETTE

Alsace – Gewürztraminer Les Jardins, Domaine André Ostertag 2018

OR

GIANDUJA DELICACY, PRALINE, FROSTED SQUASH & PASSION FRUIT

Roussillon – Maury 1928 Solera Cask 849, Vignerons de Maury

Game Dish May Contain Lead Shot

MENU 3 COURSES £ 39

With selected Sommelier wine pairing £ 67

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MENU 5 COURSES £ 85

With selected Sommelier wine pairing £ 130

Tea pairing 2 teas available £ 10.00

Please note that A Taste of Winter menu is available for the whole table only