

ROYAL BELGIAN OSCIETRA CAVIAR INDULGENCE

30g £150.00 | 50g £250.00 | 125g £625.00

served with blinis and crème fraîche

ROYAL BELGIAN OSCIETRA CAVIAR AND CHAMPAGNE TEMPTATION

30g Royal Belgian oscietra caviar, with blinis and crème fraîche
and a glass of Billecart-Salmon Brut "Cuvée Louis Salmon" 2012 £260.00 per couple (125ml)

LA CARTE

Two courses £215.00 per person / Three courses £270.00 per person
(minimum 2 courses per person)

LES HORS D'OEUVRE

Oeuf bijou de St Ewe poché, céleri - rave et mijotée d'épeautre, brioche à la truffe

Poached bijou St Ewe egg with celeriac and simmered spelt, truffle brioche (v)

*Langoustines d'Écosse cuites sur la braise Binchotan et gremolata aux noix,
cèpes de Bordeaux et poire nashi, sauce Nantua parfumée à la menthe vietnamienne*

Scottish langoustines cooked over Binchotan charcoal with walnut gremolata,
cep mushrooms and nashi pear, Vietnamese mint scented Nantua sauce

Noix de Saint-Jacques des Orcades snackées au citron vert et maïs doux, sauce vadouvan

Seared Orkney scallops with lime and sweetcorn, vadouvan sauce

Foie gras chaud aux figues violettes et pain d'épices, jus porto rouge à la verveine citronnelle

Pan fried foie gras with purple figs and gingerbread, red port and lemon verbena jus

Soufflé d'aiglefin à l'aneth et son oeuf surprise

Smoked haddock and dill soufflé with a soft poached egg

Tronçonnettes de homard poêlées minute au Porto blanc

Pan fried lobster medallions and ginger flavoured vegetable julienne,
white port sauce £15.00 supplement

(v) suitable for vegetarians

LES ENTREES

*Filet de barbue pochée à la Grenobloise, champignons de Paris et salsifis,
sauce crèmeuse au beurre noisette*

Poached brill Grenobloise style with button mushrooms and salsify,
creamy brown butter sauce

*Médailon de lotte des Cornouailles rôti à la guanciale, pommes de terre Anna
et champignons maitake, sauce au vin rouge de Morgon*

Cornish monkfish medallion roasted with guanciale,
Anna potatoes and maitake mushrooms, Morgon red wine sauce

*Filets de sole de Douvres pochés au fenouil, tagliatelle et chair de crabe royal,
sauce infusée aux bâtons de citronnelle*

Poached Dover sole fillets with fennel, fresh tagliatelle and king crab,
lemongrass infused sauce £15.00 supplement

Tournedos de boeuf d'Angus rôti, pommes de terre lyonnaise et sauce Bercy à la moëlle
Pan roasted Angus beef fillet, Lyonnaise potatoes and Bercy sauce with bone marrow

*Filets tendres de lapereau grillés sur un fondant de céleri-rave,
sauce à l'armagnac et aux marrons glacés*

Grilled tender rabbit fillets, served on a celeriac fondant,
glazed chestnuts and armagnac sauce

*Longe de chevreuil en croûte de feuilletage aux champignons sauvages,
sauce hermitage et vinaigre de cassis (pour 2 personnes)*

Venison loin cooked in puff pastry with wild mushrooms,
hermitage wine and blackcurrant vinegar sauce (for 2 people)

Agnolotti à la courge d'Hokkaido, espuma aux marrons et beurre à la sauge
Uchiki squash agnolotti, chestnut espuma and sage butter (v)

(v) suitable for vegetarians

LES FROMAGES

Les fromages fermiers affinés de France et d'Angleterre

A selection of French and English artisanal cheeses

£49.50 if taken as an additional course

LES DESSERTS

Délice chocolat Caraïbe aux raisins Muscat de Hambourg et son sorbet

Caraïbe chocolate délice with Hamburg Muscat grapes and sorbet

Tartelette de figues violettes meringuée, glace aux feuilles de figuier

Purple fig and meringue tartlet, fig leaf ice cream

Entremets miel à la poire Comice, mûres et rayon de miel, sorbet poire

Honey and Comice pear entremets with blackberries, honeycomb and pear sorbet

** Soufflé chaud à l'orange parfumé au Grand Marnier et coulis mangue*

Warm orange and Grand Marnier soufflé with mango coulis

** Pêché gourmand selon "Alain"*

A selection of six mouth-watering desserts of Alain Roux *£15.00 supplement*

*THESE DESSERTS TAKE UP TO 20 MINUTES TO PREPARE

Café ou thé et mignardises

Coffee or tea and mignardises

£12.00

Please note that our last orders at the bar must be taken before 4.30pm at lunch service and 11.20pm at dinner service.

If you require information regarding food allergens in our dishes, please ask our Restaurant and Hotel Director, Frédéric Poulette or Restaurant Managers, Marco Pettinicchio and Dean Bonwick, who will be delighted to assist.

A menu with full details of identified food allergen labelling is available to view on request.

A discretionary 12.5% service charge will be added to your final bill. All prices are inclusive of VAT at the current rate.

Prices and dishes subject to change without notice.

This menu runs until Sunday 15th November 2026 inclusive. Our Winter Menu commences on Wednesday 18th November.