

## LE MENU EXCEPTIONNEL

We do offer three different wine pairings,  
Les Vins Exceptionnel at £195.00, Les Grands Vins Exceptionnel at £575.00  
and Le Prestige Vins Exceptionnel at £1,800.00 per person.

*Emietté de tourteau du Devon, voile de gelée au poivre Sichuan, coulis de melon charentais*  
Flaked Devon crabmeat with a light Sichuan pepper jelly, charentais melon coulis

*Foie gras chaud, tomate Marmande caramélisée  
et sauce aromatisée aux fleurs de sureau*

Pan fried foie gras with caramelised Marmande  
tomato and elderflower scented sauce

*Noix de Saint-Jacques des Orcades snackées au chorizo  
et fenouil à la grecque, sauce barigoule parfumée de sauge*

Seared Orkney scallops with chorizo, fennel "à la grecque"  
and sage flavoured barigoule sauce

*Roulade d'agneau du "West Country" rôtie,  
mille-feuille de légumes de saison et jus infusé au basilic*

Roasted West Country lamb roulade and summer vegetable mille-feuille, basil infused jus

*Sorbet aux pétales de roses du jardin de Michel*

Michel's garden rose petal sorbet

*Baba Limoncello-calamondin*

Limoncello and calamansi baba

*Soufflé chaud aux framboises*

Warm raspberry soufflé

£280.00 per person

Le Menu Exceptionnel (or its vegetarian version) is to be ordered by the whole table. Price inclusive of VAT, but exclusive of a discretionary 12.5% service charge. Prices and dishes subject to change without notice. This menu runs until Sunday 6<sup>th</sup> September 2026 inclusive. Our Autumn Menu commences on Wednesday 9<sup>th</sup> September.

# LE MENU EXCEPTIONNEL VÉGÉTARIEN

*Salade de tomates d'antan et pastèque mentholée,  
pesto de coriandre et consommé parfumé au vinaigre de sureau*  
Heirloom tomato and watermelon salad with fresh mint,  
coriander pesto and elderflower vinegar flavoured consommé

*Royale de petits pois, nid de haricots verts et jaunes à la truffe noire,  
espuma de parmesan aux amandes*  
Pea royale, nest of green and yellow beans with black truffle,  
parmesan and almond espuma

*Oeuf fermier de St Ewe poché en feuilleté à la duxelle de champignons,  
pointes d'asperges et sauce mousseline*  
Poached free range St Ewe's egg served in a puff pastry case  
with mushroom duxelle, green asparagus tips and mousseline sauce

*Mille-feuille de poivrons Ramiro, quenelles de semoule  
et coulis courgette-basilic*  
Sweet Ramiro pepper mille-feuille with semolina quenelles,  
courgette and basil coulis

*Sorbet aux pétales de roses du jardin de Michel*  
Michel's garden rose petal sorbet

*Baba Limoncello-calamondin*  
Limoncello and calamansi baba

*Soufflé chaud aux framboises*  
Warm raspberry soufflé

£280.00 per person

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