

Menu Dégustation

“To be enjoyed by the whole party.
Available for lunch until 2 pm & dinner until 10 pm.”

Violino pumpkin velouté, maple glazed banana & peanuts
*Dom Pérignon, 2000**

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Marinated yellow fin tuna, charentais melon & salad of sweet pickled radish
Riesling Tradition, Domaine Albert Mann, 2008

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'Torchon' of foie gras, kumquat purée, spiced salt & prune brioche
Riesling, Piesporter Goldtröpfchen, Spätlese, 2005

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Fillet of wild halibut, fresh sweetcorn, coco beans & light parmesan velouté
Limoux, Chardonnay, Terroir Haute-Vallée, Toques et Clochers, 2007

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Cutlet of Kentish lamb, pommes boulangère, roasted baby fennel
& lavender scented jus
Château Notton, Margaux, 2006

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Assiette de fromages fermiers
Warres, Otima, 10 year old Tawny

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White peach & basil granite, fromage frais foam

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Valrhona chocolate palet, caramelised banana & milk purée
Maury, Jean-Marc Lafage, 2006

Menu Dégustation £ 75.00

Menu Dégustation including wine £ 110.00

* Menu Dégustation deluxe including Champagne £ 130.00

Head Chef André Garrett MCA

Price includes VAT; a discretionary service charge of 12.5% will be added to your bill.

For our guests with dietary requirements or food allergies please ask for the manager who will advise on the ingredients used within this menu