



### **Canape Froid**

Mackerel “escabeche” - Lobster Soufflé - Terrine Maison

### **Canape Chaud**

Pain Brandade - Bouchée du Jura

### **Aged Kaluga Caviar**

Tarbouriech Oyster, Champagne Rosé, laitue de mer

### **Pâté de Campagne aux Cèpe**

“En Croûte”

### **“Clam Chowder”**

Dorset Clams, Confit Potato, Sarawak Papper

### **Whole Roast Scottish Monkfish**

Red Cabbage Choucroute

### **Pigeon de Bresse**

Façon “à la royale”

### **Trou Normand**

### **Guanaja 70 % Chocolate**

Sobacha, Tahitian Vanilla, Sauternes

### **Gourmandise à Partager**

**£ 195**

Please inform our staff of any dietary requirements and allergies. While we take steps to minimize the risk of cross-contamination, wheat, nuts, shellfish, and dairy are all used in our kitchen and, therefore, we cannot guarantee no cross-contamination.

VAT is included. A discretionary 15% service charge will be added to your bill.