



PRIVATE DINING MENUS  
SPRING 2024

## OUR TASTING MENU

The tasting menu is to be ordered by the whole table

### LE MENU EXCEPTIONNEL

£265.00 PER PERSON

Optional 25g Oscietra caviar experience - £75.00

*Noix de Saint-Jacques des Orcaïdes snackées, main de buddha et kiwi gold, sauce noix de coco*  
Seared Orkney scallops with buddha's hand and gold kiwi, coconut sauce

*Foie gras poêlé et garniture Crécy, jus relevé aux graines de moutarde en aigre-doux*  
Pan fried foie gras "Crécy" style, sweet and sour jus with mustard seeds

*Filet de turbot poché, perles de légumes et nage à l'oseille*  
Poached turbot fillet with vegetable pearls and sorrel nage

*Duo d'agneau de lait des Pyrénées rôti, petits primeurs et morilles, jus mentholé*  
Duo of roasted Pyrenean milk lamb, baby vegetables and morel mushrooms, minted jus

*Délice de chèvre des Causses au cresson et cerneaux de noix*  
Delight of goat cheese from "Les Causses" with watercress and walnuts

*Parfait glacé au miel de "Long Lane", pamplemousse ruby et espuma de yaourt*  
Long lane honey iced parfait with ruby grapefruit and yogurt espuma

*Soufflé chaud à la rhubarbe teinté de framboises*  
Warm rhubarb soufflé enhanced with raspberries

*Café ou thé et mignardises*  
Coffee or tea and mignardises

*Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes. All prices are inclusive of VAT at the current rate. Please note a discretionary 12.5% service charge will be added to your final bill.*

## LE MENU EXCEPTIONNEL VÉGÉTARIEN

£245.00 PER PERSON

*Potage Crécy et gyoza aux lentilles corail, écume noix de coco*

Velvety carrot soup served with a coral lentils gyoza and coconut foam

*Asperge blanche farcie aux morilles et sabayon aux amandes parfumé à la menthe*

White asparagus filled with creamed morel mushrooms, almond and mint sabayon

*Fleur de courgette farcie aux senteurs des sous-bois et sa palette de primeurs*

*du Val de Loire agrémentés d'huile d'olive à la truffe écrasée*

Courgette flower filled with wild mushrooms,  
spring vegetables tossed in a warm olive oil with chopped truffle

*Ravioli ouvert, méli-mélo de courgettes, burrata et aubergine légèrement fumée, noisettes torréfiées*

Open ravioli with a medley of courgettes, burrata cheese,  
lightly smoked aubergine and toasted hazelnut

*Délice de chèvre des Causses au cresson et cerneaux de noix*

Delight of goat cheese from "Les Causses" with watercress and walnuts

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## OUR A LA CARTE MENU

FOUR COURSES £240.00 PER PERSON

*\*dishes available as middle course / (v) dishes suitable for vegetarians*

### STARTERS

*\* Tronçonnettes de homard poêlées minute au Porto blanc*

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

*\* Noix de Saint-Jacques des Orcades snackées, main de buddha et kiwi gold, sauce noix de coco*

Seared Orkney scallops with buddha's hand and gold kiwi, coconut sauce

*\* Foie gras poêlé et garniture Crécy, jus relevé aux graines de moutarde en aigre-doux*

Pan fried foie gras "Crécy" style, sweet and sour jus with mustard seeds

*\* Fleur de courgette farcie aux senteurs des sous-bois et sa palette de primeurs*

*du Val de Loire agrémentés d'huile d'olive à la truffe écrasée*

Courgette flower filled with wild mushrooms, spring vegetables tossed in a warm olive oil with chopped truffle (v)

### MAIN COURSES

*\* Filet de turbot glacé, perles de légumes et nage à l'oseille*

Pan glazed fillet of turbot with vegetable pearls and sorrel nage

*Duo d'agneau de lait des Pyrénées rôti, petits primeurs et morilles, jus mentholé*

*Duo of roasted Pyrenean milk lamb, baby vegetables and morel mushrooms, minted jus*

*Ravioli ouvert, méli-mélo de courgettes, burrata et aubergine légèrement fumée, noisettes torréfiées*

*Open ravioli with a medley of courgettes, burrata cheese, lightly smoked aubergine and toasted hazelnut (v)*

*Filet de boeuf d'Angus rôti, feuilles d'épinards gratinées, espuma livèche et jus vin blanc parfumé aux champignons sauvages*

*Pan roasted fillet of Angus beef with glazed spinach leaves, lovage espuma and white wine jus scented with wild mushrooms*

## SHARING MAIN COURSES

*Bar en croûte de sel aux algues marines*

Whole seabass baked in a seaweed flavoured salt crust

(for minimum 6 guests)

*Filet de bœuf d'Angus en brioche et duxelle de champignons, sauce bordelaise*

Fillet of Angus beef cooked in brioche with a mushroom duxelle, red wine sauce

(for minimum 6 guests)

*Baron d'agneau rôti, jus au romarin*

Roasted saddle and leg of lamb served with a rosemary jus

(suitable for 12-18 guests only - 7 days' notice required for this dish)

## FROMAGES

*Assiette de trois fromages fermiers affinés*

Plate of three artisan cheeses (supplement of £32.00 per person)

## DESSERTS

*Tierce de quenelles au chocolat lacté Hukambi, tuile croustillante cacahuète et cacao, banane caramélisée au vieux rhum*

Trio of Hukambi milk chocolate quenelles, crispy peanut and cocoa tuile, caramelised banana with aged rum

*Mousse fromage frais au citron vert, tutti-frutti d'agrumes et sorbet pomélo*

Fromage frais mousse flavoured with lime, citrus tutti-frutti and pomelo sorbet

*Assortiment de quatre desserts gourmands*

A selection of four mouth-watering desserts

*Café ou thé et mignardises*

Coffee or tea and mignardises

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