



MENU CÉLÉBRATION

FOUR COURSE MENU EXPERIENCE

THIS BESPOKE MENU EMBRACES CHEF'S SELECTION OF THE FINEST SEASONAL INGREDIENTS,
OFTEN ONLY FLEETINGLY AVAILABLE

LUNCH: WEDNESDAY, THURSDAY, FRIDAY | DINNER: WEDNESDAY, THURSDAY
JANUARY TO APRIL 2025 BY PRE-ORDER ONLY

*** Sample Menu ***

A glass of Alain Roux Champagne

Foie gras poêlé à la grenobloise et sa rondelle d'orange caramélisée
Pan fried foie gras Grenoble style with caramelized orange

Quenelle de brochet à la lyonnaise
Traditional pike quenelle with langoustine tails

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

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

Café ou thé et mignardises
Coffee or tea and mignardises

£15.00

Lunch £150.00 | Dinner £180.00 per person inclusive of VAT, exclusive of a discretionary 12.5% service charge.

This menu must be taken by the whole table, only available to guests dining in our main restaurant.

This menu is not presented to restaurant guests on the day. By prior arrangement only.

An alternative vegetarian menu will be available on the day.

If you wish to swap a course for an a la carte dish there is a £20.00 supplement
(Excludes Lobster medallions, Monkfish for two, and Angus beef fillet)