



MENU DES ÉTOILES

*Emietté de tourteau du Devon, voile de gelée parfumée au poivre Sichuan,
coulis de melon charentais et caviar osciètre*

Flaked Devon crabmeat with a light Sichuan pepper flavoured jelly,
charentais melon coulis and oscietra caviar

Foie gras chaud, tomate Marmande caramélisée et jus aromatisé aux fleurs de sureau
Pan fried foie gras with caramelised Marmande tomato and elderflower scented jus

*Noix de Saint-Jacques des Orcades snackée,
méli-mélo de fenouil aux amandes fraîches et sauce beurre blanc*
Seared Orkney scallop, fennel medley with fresh almonds, beurre blanc sauce

*Duo d'agneau rôti du "West Country",
terrinerie d'aubergine aux pommes de terre safranées, jus basilic*
Duo of roasted West Country lamb, aubergine and saffron potato terrine, basil jus

Stilton Colston Bassett et mesclun à la vinaigrette d'huile de noix, gel au porto rouge
Colston Bassett Stilton and mesclun salad with walnut oil dressing, red port gel

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

Soufflé chaud aux framboises
Warm raspberry soufflé

Café ou thé et mignardises
Coffee or tea and mignardises

£275.00 per person, price inclusive of VAT, but exclusive of a discretionary 12.5% service charge.

Prices and dishes subject to change without notice.

Le Menu des Étoiles (or its vegetarian version) is to be ordered by the whole table.

This menu runs until Sunday 7th September inclusive. Our Autumn menu commences on Wednesday 10th September.



MENU DES ÉTOILES VÉGÉTARIEN

*Panaché de tomates d'antan au basilic et son sorbet rafraîchissant,
feuilles de roquette arrosées de vinaigre balsamique*
Medley of heirloom tomatoes with basil and refreshing sorbet,
rocket leaves drizzled with balsamic vinegar

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

Fond d'artichaut et lamelles de céleri-rave safranées, habillés de dentelles de feuilletage, sauce verte
Artichoke bottom and saffron scented celeriac cooked in a veil of puff pastry, herb dressing

Stilton Colston Bassett et mesclun à la vinaigrette d'huile de noix, gel au porto rouge
Colston Bassett Stilton and mesclun salad with walnut oil dressing, red port gel

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

Soufflé chaud aux framboises
Warm raspberry soufflé

Café ou thé et mignardises
Coffee or tea and mignardises

£275.00 per person, price inclusive of VAT, but exclusive of a discretionary 12.5% service charge.

Prices and dishes subject to change without notice.

Le Menu des Étoiles Végétarien (or its non-vegetarian version) is to be ordered by the whole table.

This menu runs until Sunday 7th September inclusive. Our Autumn menu commences on Wednesday 10th September.