



PRIVATE DINING MENUS

SUMMER 2025

PARTIES OF 9+ MUST SELECT ONE OF THE SET MENUS FOR THE WHOLE TABLE
IN ADVANCE: EITHER MENU DES ÉTOILES OR THE FOUR COURSE MENU.

*Please notify us of your specific dietary requirements to ensure
we are able to provide accurate information and advice
on the ingredients and allergens of 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.*

CAVIAR MENU

ROYAL BELGIAN OSCIETRA CAVIAR INDULGENCE

30g - £125.00 | 50g - £210.00 | 125g - £490.00

served with blinis and crème fraîche

SUGGESTED PAIRINGS

Billecart-Salmon Brut "Cuvée Louis Salmon" 2012 (France) - £55.00 (125ml)

The unique dimension of a great Blanc de Blancs, pure and intense. This Champagne exudes a genuine character and distinguishes with its freshness, minerality and lingering finish of the palate.

Its potential and its balance express a remarkable finesse

Cîroc Vodka (France) - £16.00 (50ml)

It is the fine French grapes and the fifth distillation that gives CÎROC a distinctive flavour with an exceptionally fresh, smooth, and fruity taste.

Belvedere Vodka (Poland) - £16.00 (50ml)

Created from just three vital ingredients, rye, water, and character, it is soft and smooth, with hints of cream and spice. This spirit is quadruple distilled with purified water from Belvedere's own artesian wells, allowing the complexity of Dańkowskie rye to shine through.

Nikka Coffey Vodka (Japan) - £16.00 (50ml)

Corn and barley are separately distilled into various batches, carefully blended and then refined with white birch charcoal. Zesty notes, rich sweetness and milky mouthfeel perfectly captures the exquisite fullness.

MENU DES ÉTOILES

The tasting menu is to be ordered by the whole table

£275.00 PER PERSON

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

Flaked Devon crabmeat under 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",
terrine 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

MENU DES ÉTOILES VÉGÉTARIEN

£275.00 PER PERSON

*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

FOUR COURSES

£265.00 PER PERSON

STARTERS

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

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

*Oeuf fermier de St Ewe poché en feuilleté à la duxelle de champignons,
pointes d'asperges et lamelles de truffe noire, sauce mousseline*

Poached free range St Ewe's egg served in a puff pastry case with mushroom duxelle,
green asparagus tips and black truffle shavings, mousseline sauce

MIDDLE COURSES

*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
or

*Filet de flétan poché, kromesky et médaillons de homard aux tomates datterino,
compotée d'agrumes et sauce aux fines herbes*

Poached halibut fillet, lobster medallions and kromesky with datterino tomatoes,
citrus marmalade and aromatic herbs sauce

MAIN COURSES

*Suprême de caneton Merrifield rôti aux épices, croquette d'abbatis et
mousseline de betterave fumée, jus à la pêche blanche*

Merrifield farm duck supreme roasted with aromatic spices,
giblets fritter and smoked beetroot puree, white peach sauce
or

*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

DESSERTS

Soufflé chaud aux framboises

Warm raspberry soufflé
or

Assortiment de quatre desserts gourmands

A selection of four mouth-watering desserts

Café ou thé et mignardises

Coffee or tea and mignardises

FOUR COURSES VEGETARIAN

£265.00 PER PERSON

STARTER

*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

MIDDLE COURSE

*Oeuf fermier de St Ewe poché en feuilleté à la duxelle de champignons,
pointes d'asperges et lamelles de truffe noire, sauce mousseline*

Poached free range St Ewe's egg served in a puff pastry case with mushroom duxelle,
green asparagus tips and black truffle shavings, mousseline sauce

MAIN COURSE

Arc-en-ciel de petits légumes farcis selon les saveurs du marché

A seasonal selection of stuffed vegetables

DESSERTS

Soufflé chaud aux framboises

Warm raspberry soufflé

or

Assortiment de quatre desserts gourmands

A selection of four mouth-watering desserts

Café ou thé et mignardises

Coffee or tea and mignardises

SHARING MAIN COURSES

FOR THE TABLE

Bar en croûte de sel aux algues marines

Whole seabass baked in seaweed salt crust

Filet de boeuf d'Angus aux fines herbes cuit sous un voile de feuilletage et jus au basilic

Roasted Angus beef fillet with aromatic herbs, cooked under a puff pastry lattice, basil jus

(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

£26.00 PER PERSON

Assiette de trois fromages fermiers affinés

Plate of three artisan cheeses