



PRIVATE DINING MENUS

AUTUMN 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

Optional 15g Royal Belgian oscietra caviar, with blinis and crème fraîche *£65.00 per person*

With a glass of Billecart-Salmon Brut "Cuvée Louis Salmon" 2012 (100ml) *£97.00 per person*

*Langoustine d'Écosse cuite sur la braise Binchotan et gremolata aux noix,
cèpes de Bordeaux et poire nashi, sauce Nantua parfumée à la menthe vietnamienne*

Scottish langoustine cooked over Binchotan charcoal with walnut gremolata,
cep mushrooms and nashi pear, Vietnamese mint scented Nantua sauce

Foie gras chaud aux figes violettes et pain d'épices, jus porto rouge à la verveine citronnelle

Pan fried foie gras with purple figs and gingerbread, red port and lemon verbena jus

*Filet de barbue pochée à la Grenobloise, champignons de Paris et salsifis,
sauce crèmeuse au beurre noisette*

Poached brill Grenobloise style with button mushrooms and salsify,
creamy brown butter sauce

*Longe de chevreuil grillée, chipolata aux coings,
potimarron et sauce poivre vert*

Chargrilled venison loin with quince chipolata and uchiki squash,
green peppercorn sauce

Tartelette garnie d'un espuma au vieux Comté, topinambours, truffe et pomme verte
Aged Comté cheese espuma tartlet with Jerusalem artichokes, truffle and green apple

Sorbet au champagne et cassis

Champagne sorbet and blackcurrant

Soufflé chaud aux mirabelles

Warm golden plum soufflé

Café ou thé et mignardises

Coffee or tea and mignardises

MENU DES ÉTOILES VÉGÉTARIEN

£275.00 PER PERSON

Velouté de chou-fleur aux châtaignes garni d'un subric alénois
Cauliflower and chestnut velvety soup garnished with a watercress subric

Gnocchi de pommes de terre, potimarron et chèvre Saint-Maure,
Potato gnocchi with uchiki squash and Saint-Maure goat cheese

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

Cappelletti de cèpes, huile de persil simple et sauce forestière
Cep cappelletti with flat leaf parsley oil and mushroom sauce

Tartelette garnie d'un espuma au vieux Comté, topinambours, truffe et pomme verte
Aged Comté cheese espuma tartlet with Jerusalem artichokes, truffle and green apple

Sorbet au champagne et cassis
Champagne sorbet and blackcurrant

Soufflé chaud aux mirabelles
Warm golden plum soufflé

Café ou thé et mignardises
Coffee or tea and mignardises

FOUR COURSES

£265.00 PER PERSON

STARTERS

*Langoustine d'Écosse cuite sur la braise Binchotan et gremolata aux noix,
cèpes de Bordeaux et poire nashi, sauce Nantua parfumée à la menthe vietnamienne*

Scottish langoustine cooked over Binchotan charcoal with walnut gremolata,
cep mushrooms and nashi pear, Vietnamese mint scented Nantua sauce

Foie gras chaud aux figues violettes et pain d'épices, jus porto rouge à la verveine citronnelle

Pan fried foie gras with purple figs and gingerbread, red port and lemon verbena jus

MIDDLE COURSES

Tronçonnelle de homard poêlée minute au Porto blanc

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

(supplement of £7.50 per person)

or

Filet de barbue pochée à la Grenobloise, champignons de Paris et salsifis, sauce crèmeuse au beurre noisette

Poached brill Grenobloise style with button mushrooms and salsify, creamy brown butter sauce

MAIN COURSES

*Suprême de caneton fermier de Merrifield rôti aux graines de potiron,
chutney aux kumquats et courge butternut, sauce bigarade*

Roasted Merrifield Farm duck breast with pumpkin seeds,
kumquat and butternut squash chutney, orange sauce

or

Longe de chevreuil grillée, chipolata aux coings, potimarron et sauce poivre vert

Chargrilled venison loin with quince chipolata and uchiki squash,
green peppercorn sauce

DESSERTS

Soufflé chaud aux mirabelles

Warm golden plum soufflé

or

Assortiment de quatre desserts gourmands

A selection of four mouth-watering desserts

Café ou thé et mignardises

Coffee or tea and mignardises

£15.00

FOUR COURSES VEGETARIAN

£265.00 PER PERSON

STARTER

Velouté de chou-fleur aux châtaignes garni d'un subric alénois

Cauliflower and chestnut velvety soup garnished with a watercress subric

MIDDLE COURSE

*Fond d'artichaut et lamelles de céleri-rave safranées,
habillés de dentelles de feuilletage, sauce romesco*

Artichoke bottom and saffron scented celeriac
cooked in a veil of puff pastry, romesco sauce

MAIN COURSE

Agnolotti de cèpes, huile de persil simple et sauce forestière

Cep agnolotti with flat leaf parsley oil and mushroom sauce

DESSERTS

Soufflé chaud aux mirabelles

Warm golden plum 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 en croûte de feuilletage et duxelle de champignons, sauce bordelaise

Fillet of Angus beef cooked in puff pastry with a mushroom duxelle, bordelaise 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

£26.00 PER PERSON

Assiette de trois fromages fermiers affinés

Plate of three artisan cheeses