



PRIVATE DINING MENUS

WINTER 2025-2026

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 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.*

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.

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.

Leyrat Glory Extra Cognac (France) - £110.00 (50ml)

A single estate gem from Fins Bois, was distilled decades ago and forgotten in Leyrat's Paradis cellar. Rediscovered after over 40 years, this vivid eau-de-vie is bottled at natural 45% vol.

From organic grapes, handpicked at Domaine Chez Maillard, it's the ultimate experience for Cognac lovers, seeking rare and sublime elegance.

MENU DES ÉTOILES

The tasting menu is to be ordered by the whole table

£275.00 per person

*Chair de tourteau du Devon tiède aux effluves d'oranges,
bisque légère et caviar osciètre*

Warm flaked Devon crab scented with orange,
light bisque sauce and oscietra caviar

Velouté de gibier au maïs et foie gras poêlé
Game bird velouté with sweet corn and pan fried foie gras

*Médailon de lotte des Cornouailles rôti,
artichauts barigoule et shiso, sauce oursinade*
Pan roasted medallion of Cornish monkfish,
barigoule artichokes and shiso, sea urchin sauce

*Suprême de pintadeau fermier rôti et caillette de cuisse,
nid de pommes de terre aux senteurs des sous-bois, jus Riesling à l'estragon*
Roasted free range guinea fowl breast and leg "caillette",
potato nest with wild mushrooms, Riesling and tarragon jus

Soufflé Suisse à la truffe
Warm Aged gruyère cheese and truffle soufflé Suisse

Sorbet au champagne et cassis
Champagne sorbet and blackcurrants

Tarte Tatin à la pomme parfumée au cognac, glace kéfir
Apple tart Tatin flavoured with Cognac, kefir ice cream

Café ou thé et mignardises
Coffee or tea and mignardises £12.00

MENU DES ÉTOILES VÉGÉTARIEN

£275.00 per person

*Royale de topinambours, rémoulade au bleu de Cashel,
poires et caviar des montagnes*

Jerusalem artichoke royale, remoulade flavoured with Cashel blue cheese,
pear and mountain caviar

Cappuccino de lentilles du Puy et céleri rave à la moutarde
Cappuccino of Puy lentils, celeriac and mustard

*Oeuf fermier de St Ewe poché en meurette,
subric aux racines de persil et sauce beaujolaise*
Poached St Ewe's free range egg, "meurette" style,
parsley root subric and beaujolais wine sauce

*Pithiviers de racines hivernales et champignons sauvages,
carottes aux olives kalamata, jus végétal*
Winter root vegetable and wild mushroom pithiviers,
carrots with kalamata olives, vegetable jus

Soufflé Suisse à la truffe
Warm Aged gruyère cheese and truffle soufflé Suisse

Sorbet au champagne et cassis
Champagne sorbet and blackcurrants

Tarte Tatin à la pomme parfumée au cognac, glace kéfir
Apple tart Tatin flavoured with Cognac, kefir ice cream

Café ou thé et mignardises
Coffee or tea and mignardises £12.00

FOUR COURSES

£265.00 per person

STARTERS

Foie gras poêlé, strudel aux pommes et graines de sésame torréfiées, jus calvados

Pan fried foie gras with apple strudel and toasted sesame seeds, calvados jus

or

Chair de tourteau du Devon tiède aux effluves d'oranges, bisque légère et caviar osciètre

Warm flaked Devon crab scented with orange, light bisque sauce and oscietra caviar

MIDDLE COURSES

Tronçonnelle de homard poêlée minute au Porto blanc

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

or

Filet de Saint-Pierre braisé, celtuce et cromesquis de crevettes grises, sauce Dieppoise aux moules

Braised John Dory fillet, celtuce and brown shrimp kromesies, mussels Dieppoise sauce

MAIN COURSES

Suprême de pintadeau fermier rôti et caillette de cuisse,

nid de pommes de terre aux senteurs des sous-bois, jus Riesling à l'estragon

Roasted free range guinea fowl breast and leg "caillette",
potato nest with wild mushrooms, Riesling and tarragon jus

or

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)

DESSERTS

Soufflé chaud noisettes du Piémont aux parfums d'orange et pain d'épices

Warm Piemonte hazelnut soufflé flavoured with orange and gingerbread

or

Assortiment de quatre desserts gourmands

A selection of four mouth-watering desserts

Café ou thé et mignardises

Coffee or tea and mignardises £12.00

FOUR COURSES VEGETARIAN

£265.00 per person

STARTER

*Royale de topinambours, rémoulade au bleu de Cashel,
poires et caviar des montagnes*

Jerusalem artichoke royale, remoulade flavoured with Cashel blue cheese,
pear and mountain caviar

MIDDLE COURSE

*Oeuf fermier de St Ewe poché en meurette,
subric aux racines de persil et sauce beaujolaise*

Poached St Ewe's free range egg, "meurette" style,
parsley root subric and beaujolais wine sauce

MAIN COURSE

*Pithiviers de racines hivernales et champignons sauvages,
carottes aux olives kalamata, jus végétal*

Winter root vegetable and wild mushroom pithiviers,
carrots with kalamata olives, vegetable jus

DESSERTS

Soufflé chaud noisettes du Piémont aux parfums d'orange et pain d'épices

Warm Piemonte hazelnut soufflé flavoured with orange and gingerbread

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Café ou thé et mignardises

Coffee or tea and mignardises £12.00

SHARING MAIN COURSES

FOR THE TABLE

Bar en croûte de sel aux algues marines

Whole seabass baked in seaweed salt crust

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

£26.50 per person

Assiette de trois fromages fermiers affinés

Plate of three artisan cheeses