

MENU EXCEPTIONNEL

*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 supplement

£275.00 per person.

Le Menu Exceptionnel (or its vegetarian version) is to be ordered by the whole table. Price inclusive of VAT, but exclusive of a discretionary 12.5% service charge. Prices and dishes subject to change without notice.

MENU EXCEPTIONNEL VÉGÉTARIEN

*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
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