

MENU DES AMIS

FOUR COURSE MENU EXPERIENCE

LUNCH: WEDNESDAY, THURSDAY, FRIDAY, SATURDAY

DINNER: WEDNESDAY, THURSDAY

JANUARY TO APRIL 2026 BY PRE-ORDER ONLY

Lunch £150.00 | Dinner £190.00

*** Sample Menu ***

Foie gras chaud à la grenobloise, orange caramélisée et pousses de soja
Pan fried foie gras Grenobloise, caramelised orange and bean sprouts

Filet de Saint Pierre braisé, artichauts poivrade farcis aux effluves de combava et beurre blanc
Braised John Dory fillet and baby artichoke scented with kaffir lime leaves, beurre blanc sauce

Suprême de pintadeau fermier rôti et caillette de cuisses, subric d'asperges aux morilles, jus à l'estragon
Roasted free range guinea fowl breast and leg "caillette", asparagus subric with morels, tarragon jus

Soufflé chaud à la rhubarbe teinté de framboises
Warm rhubarb soufflé enhanced with raspberries

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

Lunch £150.00 | Dinner £190.00 per person inclusive of VAT, exclusive of a discretionary 12.5% service charge.

This menu must be taken by the whole table, only available to guests dining in our main restaurant.

This menu is not presented to restaurant guests on the day. By prior arrangement only.

An alternative vegetarian menu will be available on the day.

If you wish to swap a course for an a la carte dish there is a £35.00 supplement for each substitution.

(Excludes Lobster Medallions, Angus Beef Tournedos and Pêché Gourmand)

Gueridon Classic dishes cannot be added to this menu