

LE MENU EXCEPTIONNEL

We do offer three different wine pairings,
Les Vins Exceptionnel at £195.00, Les Grands Vins Exceptionnel at £575.00
and Le Prestige Vins Exceptionnel at £1,800.00 per person.

*Ravioli de homard bleu, perles de légumes
et consommé parfumé aux bâtons de citronnelle*

Native lobster ravioli, lemongrass flavoured consommé and vegetable pearls

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 farci
aux effluves de combava et beurre blanc au caviar osciètre*

Braised John Dory fillet, baby artichoke scented with kaffir lime leaves
and oscietra caviar beurre blanc sauce

*Duo d'agneau de lait des Pyrénées rôti,
petits primeurs et morille farcie, sauce paloise*

Duo of roasted Pyrenean milk lamb, baby vegetables
and stuffed morel mushroom, minted hollandaise sauce

Trio de fromages fermiers affinés de France et d'Angleterre

Trio of French and English artisanal cheeses

Sorbet fraise gariguette et infusion verveine citronnée au champagne

Gariguette strawberry sorbet with champagne and lemon verbena infusion

Soufflé chaud à la rhubarbe teinté de framboises

Warm rhubarb soufflé enhanced with raspberries

£280.00 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. This menu runs until Sunday 7th June 2026 inclusive. Our Summer Menu commences on Wednesday 10th June.

LE MENU EXCEPTIONNEL VÉGÉTARIEN

*Ravioli de chou Napa au tofu soyeux
et consommé végétal parfumé aux bâtons de citronnelle*
Napa cabbage and silken tofu ravioli served in a lemongrass flavoured consommé

Asperge blanche, caviar des montagnes et sauce maltaise
White asparagus with mountain caviar and maltaise sauce

*Fleur de courgette tiède aux senteurs des sous-bois et sa palette
de primeurs du Val de Loire agrémentés à la truffe noire*
Warm courgette flower with wild mushrooms,
Val de Loire spring vegetables and black truffle

*Gnocchi de pommes de terre gratinés à l'ail d'ours,
artichauts et fenouil à la grecque, sauce crémeuse au labneh*
Potato gnocchi under a veil of bear's garlic crust,
artichoke and fennel "à la grecque", velvety labneh sauce

Trio de fromages fermiers affinés de France et d'Angleterre
Trio of French and English artisanal cheeses

Sorbet fraise gariguette et infusion verveine citronnée au champagne
Gariguette strawberry sorbet with champagne and lemon verbena infusion

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

£280.00 per person

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